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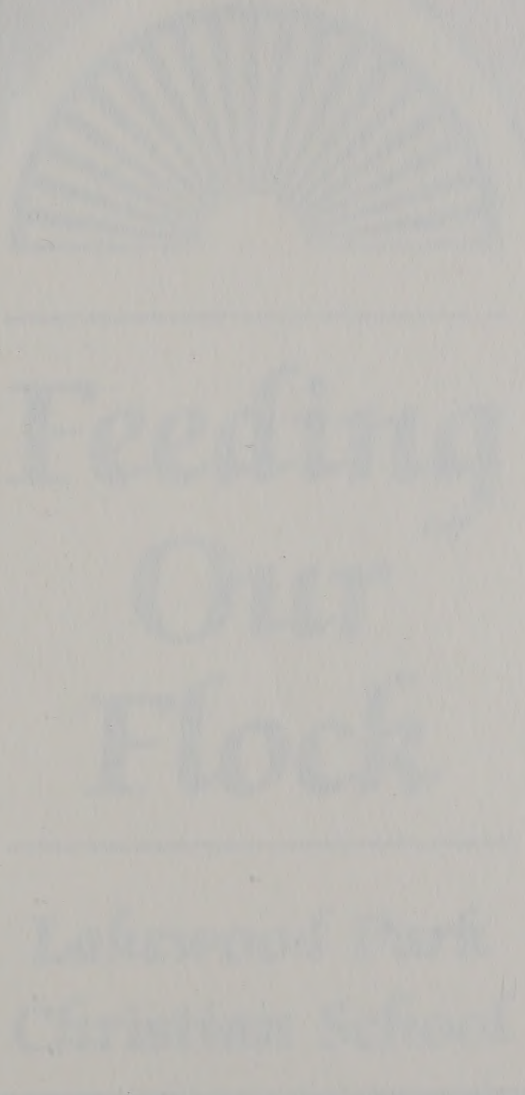

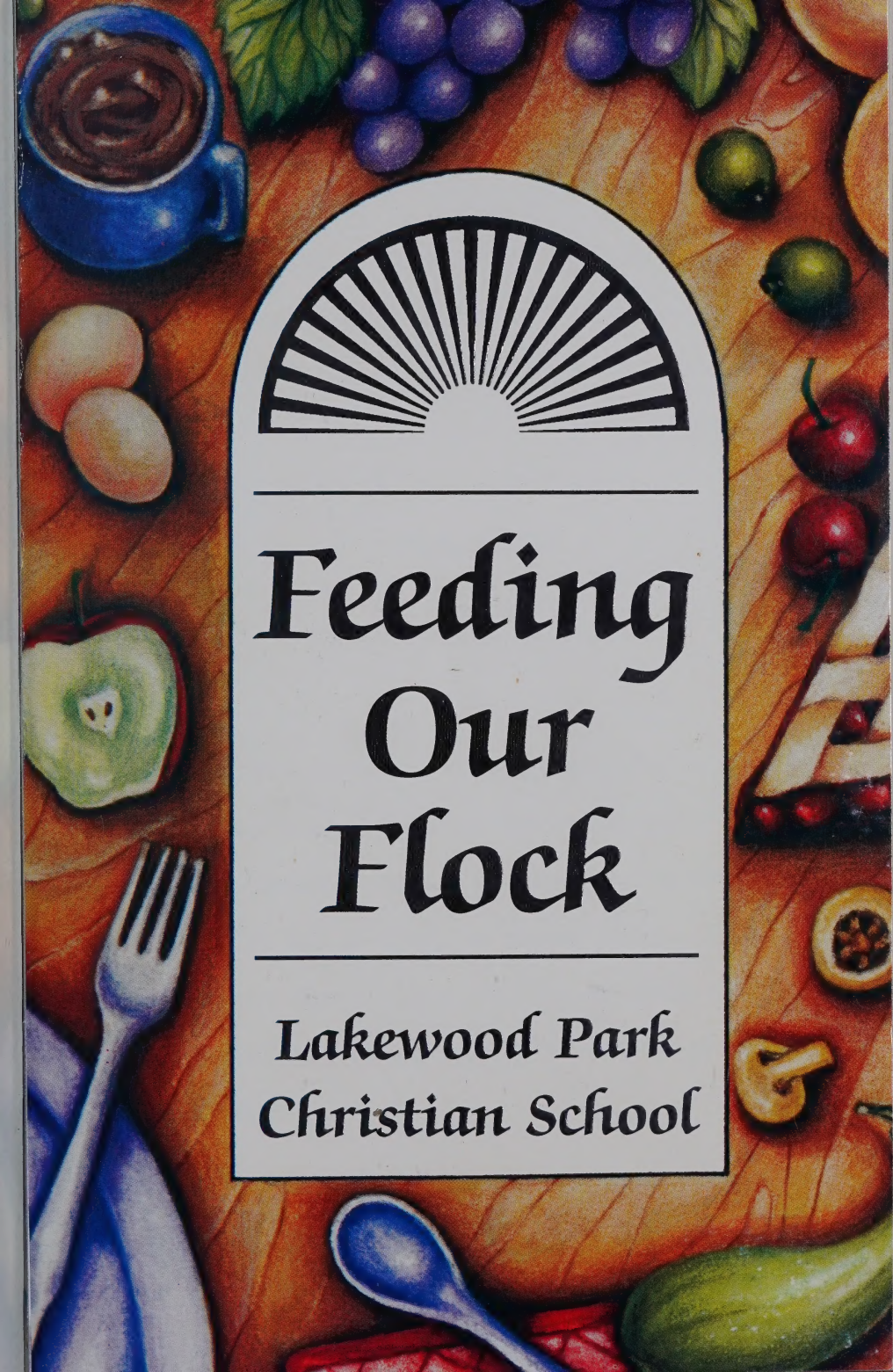

Feeding Our Flock

Lakewood Park Christian School

Therefore, since we are surrounded by such a great cloud of witnesses, let us throw off everything that hinders and the sin that so easily entangles, and let us run with perseverance the race worked out for us.

Hebrews 12:1

* * * * * * * * * * * * * * * * * *

This verse is a constant reminder to our class that people are always watching and we, as Christians, need to be examples at all times. With this in mind, we should always "feed God's sheep" (John 21:17b), not only with physical food but with the knowledge of the gospel.

Lakewood Park Christian School
Home of the "Panthers"
Class of 2000!

Expression of Appreciation

Our Junior Class, the compilers and sponsors of this cookbook, would like to thank and express our sincere appreciation to the many people in the school body who gave so generously of their time and energy in collecting and submitting recipes and assisting with the sale of our cookbooks. Without their help, this book would not have been possible.

The Class of 2000

FEEDING OUR FLOCK

Compiled by

Lakewood Park Christian School
Class of 2000

John 21:17B
Jesus said, "Feed My sheep."

OFFICERS

Pastor.....Clare Jewell

Administrator .....Mr. Mark Weaver

Administrative Assistant.....Mrs. Rebecca Stauffer

Junior Class Sponsor .....Mrs. Carol Bergmeir

Parent Assistant.....Mrs. Christeen Smith

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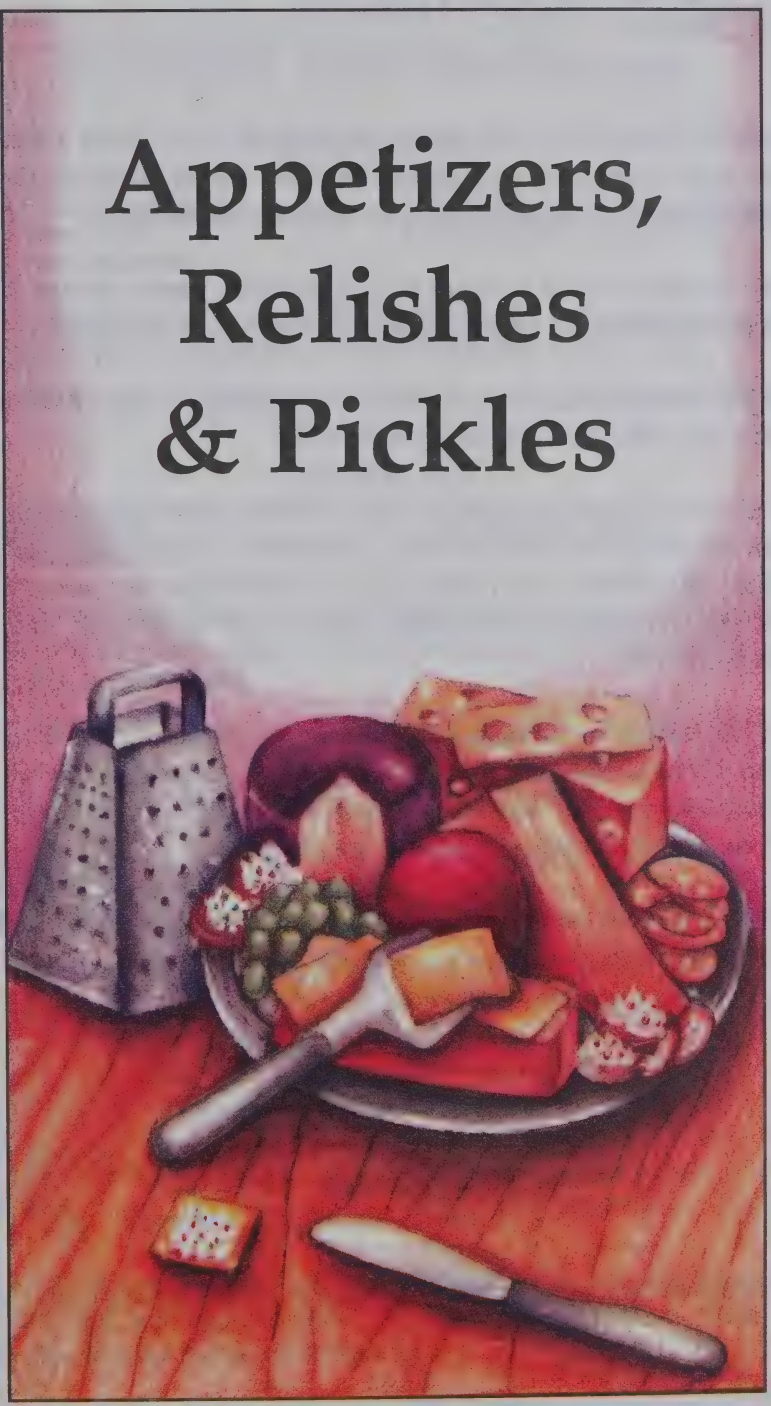
Appetizers, Relishes & Pickles



Appetizers

Appetizers are treats that can be served either at the start of a meal or at a reception or open house. Listed below are suggestions for quick and easy appetizers, along with some advice to follow for staying within the guidelines for a healthy diet:

Salsa has become one of America's most popular foods, primarily from its abundant use as an appetizer. Not only is salsa tasty, but it contains little or no fat.

For a change from basic salsa, mix with an equal amount of refried beans and top with cheese. Heat in the microwave and serve hot.

Chips are the natural companion to salsa, including potato chips and corn chips. Most potato and corn chips are fried, and therefore, contain a high level of fat. Baked chips, or even baked pretzels, are a good alternative when used with salsa. The taste of the salsa generally makes up for any loss of taste from baked rather than fried chips.

Cut, raw vegetables arranged on a tray can make a decorative and colorful appetizer. Salad dressings make easy vegetable dips, but try to use low-fat versions. Most regular salad dressings are loaded with fat. Low-fat sour cream can be mixed with ketchup and garlic powder to make an easy vegetable dip.

Cream cheese has long been a versatile food to build a quick appetizer around. Reduced fat cream cheeses are a good choice. Top cream cheese with any of the following for a quick and easy appetizer:

- green pepper jelly
- drained small shrimp and cocktail sauce
- chopped pickle or pickle relish
- a dash of worcestershire sauce and chives
- chopped chutney and a dash of curry powder

Each of these combinations can be served with crackers, thin-sliced toast or chips.

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APPETIZERS, RELISHES & PICKLES

BEAN DIP

1 large can refried beans
1 lb. ground beef
1 pkg. taco seasoning
1 small can tomato sauce (8 oz.)
1 can Cheddar cheese soup

Brown beef; drain grease off. Mix all ingredients together. Cook on medium heat until bubbly. Serve warm with tortilla chips.

Jack Bartlett Family

CHEESE DIP

1 lb. ground beef
1 can Armour chili
1 pkg. Velveeta cheese

Brown ground beef. Cut up Velveeta into cubes. Mix all ingredients in crock-pot and melt. Eat with tortilla chips. Make nachos or put over a baked potato.

Matt and Chris Franks

CARAMEL APPLE DIP

1 pkg. caramels
1 small can sweetened condensed milk
¼ c. margarine

Combine all ingredients in crock-pot. Heat on low until melted.

Grandpa Sammy

CHIP DIP

1 c. sour cream
8 oz. pkg. cream cheese, softened
2 Tbsp. milk
1 pkg. sliced beef
1 pkg. green onion dip mix
2 Tbsp. green pepper

In food processor, shred beef. Add cream cheese, sour cream, milk, dip mix and green pepper. Process until mixed well. Best if chilled for several hours before serving.

Michael Bender

DILL VEGETABLE DIP

1 c. nonfat sour cream
1 c. nonfat mayonnaise
1 Tbsp. dill weed
1 Tbsp. minced onion
1 Tbsp. parsley
1 Tbsp. Beau Monde

Mix all together and refrigerate several hours.

Hilary

FRUIT DIP

13 oz. marshmallow cream
2 (8 oz.) pkg. cream cheese
½ tsp. ginger

Mix all together. Makes a lot. Can halve this.

Suggested Dippers: Watermelon, grapes, strawberries, bananas, cantaloupe, etc.

Great for a brunch or luncheon.

Mary Murphy

GARLIC-SPINACH DIP

1 (10 oz.) pkg. frozen spinach
10 garlic cloves
¼ c. skim milk
⅛ tsp. salt
1 (8 oz.) pkg. Neufchatel cheese, softened
1 dash of hot pepper sauce
chopped tomato or shredded Monterey Jack cheese (optional)

In a saucepan, cook frozen spinach according to package directions. Drain well. Place garlic in a blender or food processor. Cover and blend or process for 5 to 10 seconds or until minced. Add the cooked spinach, milk, salt and hot pepper sauce. Cover and blend or process until well combined. Add Neufchatel cheese. Cover and blend or process until smooth. Transfer spinach mixture to a saucepan. Cook and stir over medium-low heat 4 to 5 minutes or until mixture is heated through.

To serve, place dip in bowl. If desired, sprinkle with chopped tomato or Monterey Jack cheese. Serve with toasted pita wedges or tortilla chips.

Brenda Smith

GRANDMA'S VEGGIE DIP

2 c. mayonnaise (fat-free is okay)
1 c. sour cream
3 tsp. dried onion flakes
3 tsp. dried parsley
3 tsp. dill weed
1 ½ tsp. seasoning salt
1 ½ tsp. Accent
1 ½ tsp. Worcestershire sauce
6 drops Tabasco sauce

Prepare 1 day ahead. Blend together well. Chill at least 24 hours.

Deb Snyder

HAMBURGER-CHEESE DIP

1 lb. hamburger
1 lb. Velveeta cheese
½ lb. sharp Cheddar cheese
1 can jalapeno relish

Brown hamburger and melt cheese. Put together in crock-pot. Add relish and keep warm.

Nathan Kipfer

HOMEMADE CHEESE DIP

1 lb. Velveeta cheese
1 (4 oz.) can green chilies
1 can chili (with no beans)

Mix everything, then put in microwave. When everything is the temperature you want, serve it.

Carol Heingartner

JALAPENO MEXICAN DIP

1 pkg. Mrs. Grass onion soup mix
2 c. sour cream
¼ tsp. chili powder
3 Tbsp. hot taco sauce
4 dashes pepper sauce
1 jalapeno pepper, chopped
1 ½ Tbsp. pimento

Combine all ingredients; mix well.

Amanda Custer

JALAPENO BEAN DIP

1 large can whole tomatoes
3 to 4 jalapeno peppers
1 medium onion
1 large can refried beans
1 Tbsp. oregano or Italian seasoning
2 tsp. seasoning salt
4 Tbsp. chili powder
½ tsp. garlic powder
1 Tbsp. ground cumin
1 lb. sharp Cheddar cheese

Blend the tomatoes and jalapeno peppers in a blender. Put into a crock-pot and add the beans and seasonings. After mixture gets hot, add the cheese. Cook until the cheese is melted. Serve with taco chips.

Carol Bergmeier

LAYERED NACHO DIP

1 (16 oz.) can refried beans
1 pkg. taco seasoning
1 (6 oz.) carton avocado dip
1 (8 oz.) carton sour cream
1 (4 ½ oz.) can ripe olives
2 large tomatoes, diced
1 small onion, finely chopped
1 (4 oz.) can chopped green olives
1 ½ c. shredded Monterey Jack cheese

Combine refried beans and taco seasoning. Spread in a 12 x 8 dish. Layer remaining ingredients in the order listed. Bake 10 minutes in oven or 5 minutes in microwave to melt cheese.

Sue Willard

PIZZA DIP

1 (8 oz.) cream cheese, softened
½ c. sour cream
½ c. pizza sauce
1 tsp. dried oregano
⅛ tsp. garlic powder
½ c. chopped pepperoni
½ c. chopped green peppers
1 small can mushrooms, drained
½ c. shredded Mozzarella cheese

In a small mixing bowl, beat together cream cheese, sour cream, oregano and garlic powder. Spread evenly in a 10-inch pie plate. Spread pizza sauce over top. Sprinkle with toppings. Bake for 10 minutes in a 350° oven. Remove and top with shredded cheese. Bake for 5 minutes or until cheese is melted. Serve with your favorite crackers.

Kayli Ogden

SPINACH DIP

1 c. sour cream
1 pkg. Mrs. Grass homestyle vegetable dip and soup mix
1 c. mayonnaise
1 (10 oz.) pkg. frozen, chopped spinach
3 small green onions, finely chopped

Cook or thaw frozen spinach. Rinse, drain and squeeze out excess liquid. Combine all ingredients in a bowl. Mix well and chill.

Amanda Custer

SPINACH DIP

1 box frozen spinach, with moisture removed
1 (8 oz.) pkg. cream cheese
1 (8 oz.) can water chestnuts, chopped
1 pkg. Knorr vegetable soup mix
1 c. mayonnaise

Soften cream cheese and mix until smooth. Add other ingredients and mix well. Serve with crackers, breads and vegetables.

Catie Hoeppner

SASSY ONION DIP

1 pkg. Mrs. Grass onion soup mix
8 oz. cream cheese, softened
1 c. sour cream
½ c. chili sauce
1 Tbsp. lemon juice
1 tsp. horseradish
2 tsp. milk

Blend cream cheese and milk in a smooth mixture. Beat in remaining ingredients. Chill and serve with fresh veggie sticks, crackers or chips.

Amanda Custer

TACO CHIP DIP

2 lb. Velveeta
2 cans chili (no beans)
1 can chopped green chilies
1 lb. ground beef, browned

Mix all ingredients and microwave.

Olivia Gufken

TACO DIP

1 (16 oz.) can refried beans
8 oz. sour cream
½ pkg. taco seasoning
1 (16 oz.) jar salsa, drained
8 oz. Cheddar cheese, shredded

In an 8 x 8-inch baking dish, layer refried beans, sour cream, taco seasoning mixture and salsa. Sprinkle with cheese. Jalapenos are optional. Serve with nacho chips.

Suzanne Grimm

TACO CHIP DIP

2 lb. Velveeta cheese
2 cans chili (no beans)
1 can green chilies, chopped
1 lb. hamburger, browned

Mix and microwave.

Olivia Gafken

TACO DIP

1 pkg. dry taco seasoning
2 (8 oz.) pkg. cream cheese
16 oz. sour cream
1 or 2 tomatoes, finely chopped
1 small pkg. grated Cheddar cheese

Mix together first 3 ingredients and spread in shallow bowl. Sprinkle tomatoes and cheese on top. Serve with dip size Fritos.

Elaine Jones

SALSA

6 qt. peeled fresh tomatoes
7 green peppers, chopped
5 to 7 hot peppers, chopped
5 onions, chopped
6 tsp. parsley
4 tsp. minced garlic
2 tsp. oregano
7 tsp. salt
1 tsp. pepper
24 oz. tomato paste

Cook for 2 hours. Add tomato paste. Put into jars and process.

Carmen Adams

WAIKIKI MEAT BALLS

1 lb. hamburger
⅔ c. bread crumbs
⅓ c. finely chopped onions
½ c. packed brown sugar
1 ½ tsp. salt
13 ½ oz. can pineapple tidbits
¼ tsp. ginger
1 Tbsp. soy sauce
¼ c. milk
2 Tbsp. cornstarch
1 egg
⅓ c. vinegar
1 Tbsp. Crisco

Mix meat, crumbs, onion, egg, salt, ginger and milk; shape into balls. Put 1 tablespoon Crisco into a skillet and brown meatballs. Remove meatballs and pour fat from skillet. Mix brown sugar and cornstarch in a little bowl. Drain and save pineapple juice. Add reserved pineapple juice, soy sauce and vinegar to sugar mixture; mix until smooth. Pour into skillet and cook over medium heat until sauce thickens and meatballs and pineapple tidbits heat through. Serve with rice.

Elaine Jones

PIZZA MEATBALLS

¼ lb. Monterey Jack cheese
1 lb. ground beef
1 c. fresh bread crumbs
½ c. milk
1 egg
2 Tbsp. instant minced onions
½ tsp. salt
2 Tbsp. salad oil
12 to 16 oz. Ragu spaghetti sauce

Cut part of the cheese into 15 to 20 (½-inch) cubes. Shred remaining cheese and set aside. In a large bowl, mix well all remaining ingredients, except the salad oil and spaghetti sauce. Shape some meat mixture around each cheese cube to make 1 ½-inch meatballs. In a 12-inch skillet over medium temperature, heat oil. Cook meatballs until browned on all sides. (Can also be browned in oven.) Place meatballs in casserole dish. Pour spaghetti sauce over top of meatballs. Bake in a 350° oven for 30 to 45 minutes. Sprinkle with reserved cheese just before serving.

Janelle Kruse

BRUSCHETTA

1 regular tomato
2 to 3 Roma tomatoes
1 medium onion
6 to 8 green onions
¼ c. red wine vinegar
½ c. olive oil
1 clove diced garlic
½ tsp. salt
¼ tsp. pepper
½ tsp. oregano
shredded pizza cheese
French bread

Finely dice tomatoes and onions. Add seasonings. Marinate in the vinegar and oil for several hours or overnight in the refrigerator. Place the bread in a cookie sheet, breaded side up. Drain vegetables well. Place evenly on the bread. Top with the shredded cheese or Parmesan cheese. Place under the broiler until the cheese is melted.

Carol Bergmeier

CHEESE BALL

(Good With Any Crackers)

2 (8 oz.) pkg. cream cheese
2 pkg. chipped beef
4 Tbsp. minced onion
4 Tbsp. Italian salad dressing
chopped walnuts

Mix everything together except walnuts. Roll into a big ball, then roll in walnuts until covered.

Kathy Manella

CHEESE BALL

2 large pkg. cream cheese
2 jars Old English cheese spread
½ tsp. garlic salt
1 tsp. Worcestershire sauce
1 c. chopped pecans
1 cherry (for the top)

Combine the first 4 ingredients with a fork until blended. Shape into a log or ball. Roll in pecans. Refrigerate.

Travis Conlan

CHEESE STRAWS

2 sticks or 1 pkg. pie crust mix
1 c. shredded sharp Cheddar cheese
salt
caraway or poppy seed
paprika

Heat oven to 450˚. Prepare pastry for 9-inch two-crust pie as directed on package, except stir in cheese with hot water. Roll each round into rectangle, 13 x 10-inch. Place on ungreased baking sheets. With sharp knife, cut each rectangle lengthwise into 3 strips, then crosswise into 30 strips. (Do not separate strips; they will bake apart.) Sprinkle with salt, caraway seed and paprika. Bake 8 to 10 minutes or until golden brown. Serve hot.

Matt Van Fossen

WATER CHESTNUTS WRAPPED WITH BACON

2 (8 oz.) cans water chestnuts
1 lb. bacon strips, cut in half
ketchup
brown sugar

Wrap water chestnuts with bacon and put toothpick through middle. Bake in oven at 225˚ to 250˚ for 2 ½ hours. Drain grease. Mix

approximately 20 ounces of ketchup for every 1 cup of brown sugar. Pour over bacon and chestnuts.

You can use any favorite barbecue sauce. We use hickory smoked. If you use turkey bacon, watch closely and shorten oven time.

Bake for 1 ½ to 2 hours at 250°.

Paula and Parri Norman

BACON WRAPPED WATER CHESTNUTS

1 lb. bacon
1 (8 oz.) can water chestnuts
1 c. brown sugar
½ c. ketchup

Drain water chestnuts. Cut the pound of bacon in half. Wrap each chestnut with ½ slice of bacon and secure with toothpick. Place in baking dish. Cook in a 350° oven for 30 minutes or until bacon is starting to crisp up. Mix together the brown sugar and ketchup; pour over chestnuts. Bake in oven another 30 minutes.

The DiNatales

CRABMEAT HORS D'OEUVRES

6 ½ oz. crabmeat
½ c. shredded Cheddar cheese
2 egg whites
butter
Melba toast
bacon

Beat egg whites until stiff. Fold in cheese and crabmeat. Butter 20 pieces of Melba toast. Spread crabmeat mixture on toast. Top with small piece of bacon. Broil until brown; watch carefully.

Candace Rose

FANCY CHICKEN LOG

2 (8 oz.) pkg. cream cheese
1 Tbsp. bottled steak sauce
½ tsp. curry powder
1 ½ c. minced, cooked chicken (12 oz.)
2 tsp. parsley
⅓ minced celery
¼ c. parsley
¼ c. chopped almonds

Beat together cream cheese, steak sauce and curry powder. Blend in chicken, 2 tablespoons parsley and celery. Shape mixture into a 9-inch log. Wrap in plastic and chill for at least 4 hours; overnight is best.

Toss together ¼ cup parsley and the chopped almonds. Coat log with the mixture. Serve with Ritz crackers.

Debbye Graafsma

PIZZA FONDUE

1 onion, chopped
½ lb. ground beef
3 (8 oz.) cans pizza sauce
1 Tbsp. cornstarch
1 ½ tsp. dried oregano
¼ tsp. garlic powder
1 c. (4 oz.) shredded Cheddar cheese, divided
1 ½ tsp. fennel seed
1 c. (4 oz.) shredded Mozzarella cheese
1 loaf French bread, cubed

In a heavy saucepan, brown onion and beef; drain off fat. Stir in pizza sauce, cornstarch, oregano and garlic powder. Mix well. Add ½ cup Cheddar cheese. Stir until the cheese melts. Gradually add remaining Cheddar cheese; blend until smooth. Pour into fondue pot. Add fennel seed and Mozzarella cheese, stirring until melted. Serve with cubed French bread. Yields 10 to 12 servings. Great at parties.

Ruth Smith

BAGEL PIZZA

bagels
cheese
toppings of choice
pizza sauce

Take a bagel and add pizza sauce on top. Sprinkle cheese and your choice of toppings on the bagel. Bake the bagel at 450° for 10 to 15 minutes. Take it out of the oven, let it cool and eat.

Jacob Kummer

-•YOUR FAVORITE RECIPES•-

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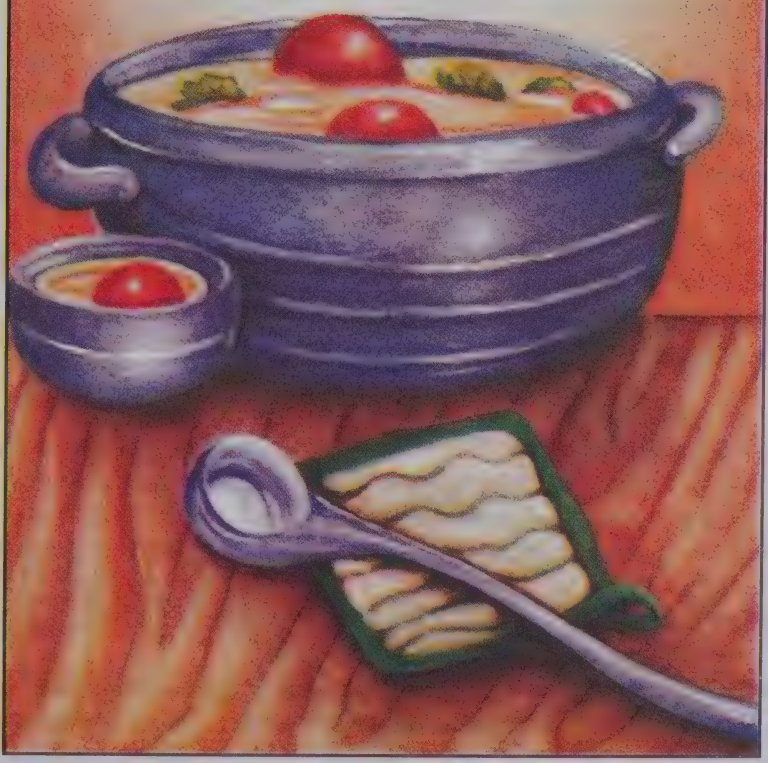
Soups, Salads & Sauces



Salads

Salads can be a good source of vitamins, minerals, and fiber. Follow these suggestions when including salads as a part of your family's well-balanced diet:

- Iceberg lettuce has few nutrients. Substitute a variety of types of lettuce such as raddichio, Boston, and Romaine.
- Avocados and olives are high in fat. Use these sparingly in salads.
- Cheeses also add fat to salads.
- Season salads with herbs instead of salt.
- Use low-fat or no fat dressings; limit other dressings to 1 tablespoon.
- Substitute yogurt for sour cream in homemade dressings.
- Substitute low-fat or no fat mayonnaise when making potato salad.
- Pickles and olives are high in salt. Use sparingly.

Additions and Garnishes

Sliced Hard-Cooked Eggs - remove yolks, which are high in cholesterol
Pimento
Radishes
Green Pepper
Chicken
Carrots
Celery
Tomatoes
Cooked Beets
Cauliflower
Broccoli

Tips For Tossed Salads

Wash greens, drain and dry well prior to storing.
Tear greens instead of cutting to avoid bruising with a knife.
Remove the waxy outer skin of cucumbers before slicing.
Marinate tomato wedges separately in a vinaigrette; then add to salad.
To core lettuce, smack head down hard on counter top. Then twist core out.

- Remember to use low-fat or fat-free crackers as an accompaniment to salads!
- Check the labels on soups for ingredients you wish to avoid. Many commercially prepared soups are very high in salt and fat.
- When preparing homemade soups, use margarine instead of butter and herbs instead of salt.
- Many recipes call for milk as an ingredient for soups and sauces. Use skim milk or 1% if possible.
- When preparing dressings, use vegetable oils such as olive, sunflower or canola. These contain less fat and as with all vegetable oils ... they contain *no cholesterol!*

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BROCCOLI CHEESE SOUP

½ c. butter
3 c. chopped onions
2 c. chopped celery
4 (10 oz.) pkg. frozen, chopped broccoli, thawed and drained
7 c. chicken broth
1 lb. extra sharp Cheddar cheese, shredded
1 c. half and half
½ tsp. ground nutmeg
¼ tsp. salt
pepper to taste

Melt butter in a 5 or 6-quart pot or Dutch oven. Add onions and celery. Cook over medium heat, stirring constantly, until tender. Add broccoli and broth. Bring to a boil; reduce heat, cover and simmer 8 minutes or until broccoli is tender. Cool slightly. Puree about 2 ½ cups at a time in a blender or food processor. Pour back into pot. Add cheese, half and half, nutmeg, salt and pepper. Cook over low heat, stirring constantly, until cheese melts and soup is hot.

Terry Wood

HOMEMADE CHICKEN SOUP

4 c. water
4 pieces chicken
½ c. dried vegetable mix
small or large noodles
chicken flavor soup base

Bring water to a boil. Add chicken and dried vegetable mix. Cook until chicken is tender. Let chicken cool and remove from bones. Cook noodles in broth. Add chicken and seasoning.

Julie Bannister

CLAM CHOWDER

3 c. water
1 c. celery
2 c. potatoes, diced
1 c. onion, diced
2 cans clams (and juice)
1 ½ tsp. salt
2 Tbsp. vinegar
3 strips bacon, cut up
pepper to taste
¾ c. butter
¾ c. flour
1 qt. half and half

Combine first 9 ingredients. Cook on medium heat until vegetables are tender, about ½ hour. Add butter and stir until melted. Slowly stir in flour. Soup will look like paste. Keep stirring so it doesn't

burn. Slowly add half and half until completely mixed. Turn down heat and simmer about 10 minutes until heated thoroughly.

Terry P. Wood

FRENCH ONION SOUP

3 c. sliced sweet onions
2 Tbsp. oleo
2 (10 ½ oz.) cans condensed beef broth
1 ½ c. water
1 tsp. Worcestershire sauce
French bread
grated Parmesan cheese

Cook onions in oleo 30 minutes. Add broth, water and Worcestershire sauce. Cover and simmer 30 minutes. Serve with bread and cheese.

Elaine Jones

ITALIAN TOMATO AND RICE SOUP

1 (12 oz.) jar chunky salsa
1 c. sodium-reduced tomato juice
⅓ c. quick cooking brown rice
1 Tbsp. dried minced onion
1 tsp. Italian seasoning, crushed
½ tsp. instant chicken bouillon granules
⅛ tsp. minced garlic
⅛ tsp. pepper
1 (16 oz.) pkg. loose-pack frozen zucchini, carrots, cauliflower, lima beans and Italian beans
⅓ c. Parmesan cheese (optional)

In a large saucepan, combine the salsa, tomato juice, brown rice, onion, Italian seasoning, bouillon granules, garlic, pepper and 2 cups water. Bring to boiling. Reduce heat, cover and simmer for 10 minutes.

Meanwhile, place frozen vegetables in a colander. Run cold water over vegetables until thawed. Stir vegetables into rice mixture. Return to boiling. Reduce heat, cover and simmer for 5 to 10 minutes or until rice and vegetables are tender. Top each serving with cheese, if desired.

Brenda Smith

MINESTRONE SOUP

1 pkg. minestrone soup mix (8 oz.)
2 ½ qt. cold water
½ to 1 lb. sweet Italian sausage
1 clove garlic, minced
1 medium onion, finely chopped
1 large can (28 oz.) tomatoes, undrained
2 beef bouillon cubes or 2 tsp. beef bouillon granules
¼ tsp. ground fennel
¼ tsp. Spice Island Bouquet Garni or Italian seasoning
about 3 oz. uncooked spaghetti, broken into thirds

Rinse bean mix. Put into a large bowl. Cover with water and soak overnight.

Next day, drain bean mixture; rinse and drain again. Put in stock pot and set aside. Remove casing from Italian sausage. Break into smaller pieces and saute in small amount of margarine. Drain off fat. Add all remaining ingredients to stockpot except spaghetti. Bring to a boil; turn heat down to rolling simmer and cook about 2 hours. You can cook it almost as long as you like, but don't add spaghetti until about ½ hour before eating (as spaghetti goes to mush if overcooked). Check your seasoning and add salt and pepper to taste (little at a time). Serve with rolls or breadsticks and Parmesan cheese. It's a whole meal.

Merleen Andrews

POTATO SOUP

1 lb. ground pork or sausage
6 large potatoes
1 onion
1 lb. frozen corn or 1 can
4 c. milk
salt and pepper
grated cheese

Brown meat until cooked; drain fat. Peel potatoes and cook in a large pot with 2 quarts of water. Peel and cut onion in thin slices and add to the potatoes. When potatoes and onions are cooked, mash. Don't drain water. Add meat, milk and corn. Season to taste and heat. Top with grated cheese and serve.

John Reusser

COUNTRY POTATO SOUP

6 c. diced potatoes
1 c. diced celery
1 c. diced onion
3 c. water
4 chicken bouillon cubes
1 tsp. salt
4 c. milk, divided
4 Tbsp. flour
2 Tbsp. chopped chives
2 c. sour cream

Put the first 6 ingredients into a large, deep pot. Cover and cook until vegetables are tender, approximately 20 minutes. Don't overcook. Add 2 cups milk to vegetables and heat. In a medium bowl, combine sour cream, flour, chives and remaining 2 cups milk. Gradually stir into soup. Heat through, stirring constantly, until soup is thickened.

Jeri Brown

TACO SOUP

2 lb. ground beef
1 medium onion, chopped
1 (28 oz.) can tomatoes (can use juice)
1 can tomato sauce (15 oz.)
1 envelope taco seasoning mix
1 c. water
1 (15 oz.) can pinto beans
1 (14 to 16 oz.) can corn or frozen
shredded Cheddar cheese
corn chips

In a large saucepan, brown beef and onion; drain. Puree tomatoes and add to pan with tomato sauce, water, beans, corn and taco seasoning. Bring to a boil. Reduce heat and simmer. Serve with cheese and corn chips.

Harold Delagrange

FRESH SALSA

2 cans green chilies
10 large tomatoes
½ jalapeno pepper, seeded
2 Tbsp. cilantro
1 tsp. salt
1 can tomato sauce (seasoned, optional)
2 onions
1 tsp. pepper
3 Tbsp. minced garlic

Heat for 4 hours in crock-pot on high or until peppers are compromised (softened, but not cooked). Cool. Serve with fresh tortilla chips.

Mrs. Debbie Graafsma

APPLE CINNAMON GLAZE

¼ c. frozen apple juice concentrate, thawed
1 tsp. cornstarch
¼ tsp. ground cinnamon

In a small saucepan, combine ingredients; mix well. Over low heat, cook and stir until thickened.

Matt VanFossen

BARBECUE SAUCE

2 Tbsp. butter
1 medium sweet onion, chopped
2 Tbsp. vinegar
2 Tbsp. brown sugar
2 Tbsp. lemon juice
1 c. ketchup
1 Tbsp. Worcestershire sauce
1 Tbsp. mustard
salt and pepper to taste
½ c. finely chopped celery (optional)

Saute onion and celery in melted butter. Add all other ingredients and simmer on low for about 5 minutes. Pour over meats on outdoor grill for about the last 5 minutes. Great on chicken or spareribs! Also for pork and beef sandwiches.

Cindy Ogden

BARBECUE SAUCE

2 ¼ c. catsup
¾ tsp. cayenne pepper
½ c. vinegar
1 c. sugar
garlic to taste
2 ½ Tbsp. Worcestershire sauce
⅓ tsp. chili powder
1 c. water
4 to 5 slices bacon, cut up fine

Mix all ingredients and bring to a boil. Simmer choice of meat in sauce. Great with meat balls or slow-cooked ribs.

Hager Family

BARBECUE SAUCE FOR PORK RIBS

2 c. ketchup or Open Pit barbecue sauce
⅛ c. mustard
1 c. vinegar
¼ c. brown sugar
1 onion, chopped fine
1 Tbsp. Worcestershire sauce
salt

Mix together and boil until it begins to thicken. Stir so it doesn't stick to saucepan.

Josh Stine

CARAMEL FUDGE TOPPING FOR ICE CREAM

1 (12 oz.) can evaporated milk
1 c. sugar
dash of salt
1 c. butter or margarine
3 Tbsp. corn syrup
1 c. semi-sweet chocolate chips
24 caramels
vanilla

In saucepan, combine all ingredients except vanilla. Cook, stirring constantly, over medium heat until caramels are melted and mixture is smooth (do not boil). Reduce heat to low. With hand mixer, beat in vanilla; continue beating for 5 minutes. Remove from heat. (Sauce will thicken as it cools.) Serve over ice cream. Store in the refrigerator. Reheat to use again. Yields 1 quart of sauce.

Joy Delagrange

CHICKEN BARBECUE SAUCE

1 part vinegar
1 part Worcestershire sauce
1 part butter
salt to taste

Mix together and heat to a simmer.

Dad, Denny Hissong

ENCHILADA SAUCE

1 c. water
1 chicken cube
1 c. tomato juice
4 Tbsp. flour
1 Tbsp. chili powder
½ tsp. cumin
¼ c. water

Combine water and cube; boil. Stir in juice. Blend flour and spices in container. Add water; shake. Add to saucepan.

Ryan Warner

FRENCH DIPS

⅓ c. beef broth
2 Tbsp. red cooking wine
½ c. water
1 tsp. Worcestershire sauce
1 small garlic clove, minced
¼ tsp. dry mustard
1 lb. roast beef
French rolls

Combine broth, wine, water, sauce, garlic and mustard in saucepan; heat. Put roast beef on French rolls and serve with dipping sauce.

Ryan Warner

FREEZER RHUBARB STRAWBERRY SAUCE

1 Dutch oven of cooked rhubarb
1 qt. strawberries
½ c. strawberry Jell-O or 3 oz. box
2 Tbsp. quick tapioca
1 c. or more sugar

Great to have on hand for topping ice cream, cereal, waffles, etc.

Cook rhubarb until soft. Add tapioca and berries. Add more tapioca, if necessary, to thicken. Add sugar. Let it begin to boil again. Take off heat and add Jell-O and more sugar as needed to your taste. Let cool. Divide up into freezer containers.

Matt Stine

MOWAN'S CHILI SAUCE

½ bu. tomatoes
4 medium onions
4 green peppers or red, green or yellow
1 ¼ lb. light brown sugar
garlic cloves
1 tsp. cinnamon (heaping)
1 pt. vinegar
salt to taste
1 tsp. allspice
½ tsp. cloves
1 tsp. black pepper

Cook down several hours until thick and saucy.

Matt Stine

ORANGE SAUCE

½ c. sugar
2 Tbsp. cornstarch
dash of salt
1 ½ c. orange juice
1 Tbsp. butter

Combine the sugar, cornstarch and salt in a medium saucepan. Stir in the orange juice. Cook and stir until thickened and bubbly. Cook 2 minutes more. Remove from heat and stir in the butter.

Emily Schultz

PIZZA SAUCE

½ bu. tomatoes
3 lb. onions
4 hot peppers or 1 ½ red peppers
2 c. vegetable oil
2 Tbsp. basil leaves
2 bay leaves, crumbled (or take out before you seal jar)
1 ½ c. sugar
1 Tbsp. oregano
¼ tsp. salt
4 (12 oz.) cans tomato paste

Cook the tomatoes and onions for 2 ½ to 3 hours. Put through a sieve and add the peppers, oil, basil leaves, bay leaves, sugar, oregano and salt. Boil 1 hour. Add the tomato paste. Bring to a boil. Pack into hot jars and seal. Makes 20 pints.

Josh Stine

RIP ROARIN' BARBECUE SAUCE

2 bottles Open Pit barbecue sauce
1 c. minced onion
½ tsp. chili powder
¼ tsp. garlic powder
peppers (chili, jalapenos; optional)

Mix ingredients together and use on chicken, steaks or whatever.

Tony Zorger

SPAGHETTI SAUCE FOR CROCK-POT

1 ½ lb. hamburger or sausage
1 large onion, diced
2 Tbsp. butter
15 oz. tomato sauce
12 oz. tomato paste
1 ½ c. water
2 Tbsp. sugar
1 bay leaf
1 tsp. salt
½ tsp. garlic powder
½ tsp. oregano
½ tsp. basil

Brown hamburger and onion; drain. Combine all ingredients in crock-pot and simmer on low for 4 hours.

Mom Terri

SWEET FRENCH DRESSING

½ c. vinegar
1 small onion, chopped
1 tsp. salt
1 tsp. dry mustard
1 tsp. celery seed
1 tsp. paprika
1 c. sugar
1 c. oil

Blend all ingredients except the oil, then add the oil and blend again.

Josh Stine

THIN WHITE SAUCE

2 Tbsp. butter
2 Tbsp. flour
1 c. milk (light cream may be substituted if a richer sauce is desired)
½ tsp. salt
pinch of white pepper

Place butter in small saucepan over low heat. Blend in flour when butter is melted, then add milk, salt and pepper. Continue stirring over the low heat until sauce comes to a boil. Sauce should have the consistency of heavy cream. To keep warm and to prevent film from forming on top, cover and place in saucepan in pan of hot water. Makes 1 cup.

Dana Manella

ANTIPASTO SALAD

¾ lb. cooked and crumbed thick sliced bacon
½ lb. pepperoni, shaved or sliced thin
1 cucumber, seeded, peeled and chopped
3 stalks celery, sliced
1 medium onion, chopped
2 carrots, peeled and sliced
1 jar salad olives
1 can pitted black olives
1 large bag rotini (plain or primavera), cooked and drained
3 tomatoes, wedged
1 green or red pepper, chopped
1 small can sliced mushrooms (optional)
1 cut up head cauliflower (optional)
1 cut up head broccoli (optional)

Toss with 1 jar of Italian dressing. Chill overnight. Makes lots.

Debbie Graafsma

APPLESAUCE JELLO SALAD

1 (6 oz.) pkg. cherry Jell-O
2 c. boiling water
2 Tbsp. red cinnamon candies
2 c. canned applesauce

Dissolve cinnamon candies in boiling water. Add to Jell-O; dissolve Jell-O. Add applesauce. Refrigerate several hours until set.

Sharon Gilbert

BROCCOLI SALAD

8 slices bacon
4 c. chopped broccoli
¼ to ½ c. raisins
1 small chopped onion
1 c. real mayo (can be "fat-free")
1 Tbsp. vinegar
¼ c. sugar

Fry bacon until crispy and crumble. Add broccoli, raisins and onions. Mix mayo, vinegar and sugar. Pour over broccoli mixture. Chill.

Hager Family

BROCCOLI SALAD

1 bunch fresh broccoli
1 medium onion
1 c. sunflower seeds
10 strips cooked bacon
1 ½ c. mayonnaise
2 to 3 Tbsp. vinegar
¼ c. sugar
½ c. raisins

Chop the broccoli and onion fine. Add the sunflower seeds and bacon. Mix the mayonnaise, vinegar and sugar. Toss mayonnaise mixture with the broccoli mixture. Add the raisins. Refrigerate. Serves 8.

Diane

BROCCOLI SALAD

2 bunches broccoli, washed and drained
1 c. celery
½ c. green peppers
½ c. sweet onion
1 c. sour cream
1 c. mayonnaise
1 (2 oz.) jar pimento, drained
¼ c. sugar
1 c. shredded Cheddar cheese
sesame seeds

Chop broccoli, celery, green pepper and sweet onion. Mix sour cream, mayonnaise, pimento and sugar together. Pour over vegetables and mix. Top with shredded Cheddar cheese and sesame seeds. Chill 2 hours. Toss and serve.

Natalie Ogden

CASA SALAD

1 head iceberg lettuce
1 head romaine lettuce
1 sweet red pepper, diced small
6 green onions, diced
½ c. Parmesan cheese
1 c. shredded Provolone cheese
½ c. shredded Romano cheese
1 ¼ c. shredded Mozzarella cheese

Dressing:

6 oz. red wine vinegar
¾ tsp. oregano
1 ½ tsp. pepper
1 tsp. salt
1 tsp. garlic salt
¼ c. cornstarch
⅛ c. sugar
8 oz. olive oil

Blend together the first 7 ingredients and then add the olive oil; shake well. Pour dressing over salad ingredients just before serving. Add croutons.

Cindy Gilliam

CASABURO SALAD

Dressing:

6 anchovies
8 oz. wine vinegar
¾ tsp. oregano
1 ½ tsp. pepper
1 Tbsp. salt
1 ¼ oz. sugar
1 ½ tsp. garlic salt
¼ c. cornstarch
1 pt. (16 oz.) oil

Salad:

iceberg and romaine lettuce, torn
sweet red pepper, chopped
green onions (including green tops), chopped
Parmesan, Romano, Provolone and Mozzarella cheeses, grated
Croutons and bacon pieces

Dressing: Blend the first 8 ingredients in a blender. Pour in oil in a stream.

Salad: Toss all except the Croutons and bacon. Add dressing 15 minutes before serving. Add Croutons and bacon at serving time.

Croutons:

6 English muffins, cubed
½ c. Casaburo dressing
¼ c. Parmesan cheese

Toss together. Bake at 350° on a cookie sheet. Stir every 5 minutes. They are done when lightly browned.

Shirley Dunn

CAULIFLOWER AND BROCCOLI SALAD

1 head cauliflower
1 bunch broccoli
1 medium onion, chopped

Dressing:

1 c. mayonnaise
1 Tbsp. sugar
1 Tbsp. vinegar
1 tsp. salt
½ tsp. pepper

Mix dressing ingredients together; refrigerate.

Break up cauliflower and broccoli; chop onion. Toss with dressing to mix. Serve soon or chill up to 2 days.

Sarah Haworth

HOT CHICKEN SALAD

2 c. chopped, cooked chicken
2 c. chopped celery
3 Tbsp. minced onion
2 Tbsp. lemon juice
½ tsp. salt
½ tsp. pepper
½ c. chopped walnuts
¾ c. mayo (can use light)
1 can cream of chicken soup
potato chips

Mix all ingredients except soup and potato chips. Place in 2-quart casserole. Spread soup over top (do not mix). Top with crushed potato chips. Bake at 325° for 30 minutes or until hot.

Very good. Different from all the rest.

Mary Murphy

CHICKEN SALAD

1 generous c. boiled chicken, boned and cut up
1 generous c. seedless grapes, cut in half
1 generous c. mandarin oranges
1 generous c. celery, diced
1 generous c. apples, diced
1 generous c. pineapple tidbits
1 generous c. pecan pieces
1 generous c. Cool Whip
1 generous c. Hellmann's mayonnaise

Mix all together and serve. Can be served on bed of lettuce, croissants or rolls.

Cathy McIntire

CREAMY CAULIFLOWER/BROCCOLI LETTUCE SALAD

¾ c. Miracle Whip dressing
½ c. Ranch dressing
¼ c. (2 oz.) grated Parmesan cheese
¼ c. finely chopped red onion
⅛ c. sugar
1 (8 oz.) pkg. bacon, cooked crisp and crumbled
1 head cauliflower or broccoli, chopped
6 c. torn romaine lettuce

Mix dressings, cheese and sugar in large bowl. Add remaining ingredients; mix lightly. Serves 8.

Diane

CRUNCHY COLE SLAW

(Lo-Cal, Low-Fat)

1 head cabbage, shredded
1 small bunch green onions, finely chopped
4 Tbsp. margarine
2 pkg. Ramen noodles, crumbled (discard seasoning pack)
3 Tbsp. sesame seeds
1 pkg. slivered almonds
⅔ c. oil
⅓ c. water
½ c. vinegar
½ c. sugar
3 Tbsp. soy sauce

Mix cabbage with green onions in a large bowl. Saute almonds, sesame seeds and Ramen noodles in margarine until brown and crisp. In a saucepan, boil oil, water, vinegar, sugar and soy sauce. Cool before serving. Add all together just before serving. (Noodles will get soggy if mixed together too soon before serving.) Excellent for picnics; a big hit every time.

Terry P. Wood

CRANBERRY SALAD

4 c. cranberries
2 c. sugar
2 c. water
1 c. crushed pineapple, drained
1 c. pecans
2 c. miniature marshmallows
1 (3 oz.) pkg. strawberry Jell-O

Cook berries, sugar and water until berries pop. Add Jell-O and dissolve; cool slightly. Add all remaining ingredients. Stir until marshmallows melt. Pour into mold. Chill until firm. Yields 12 servings.

Annalee Woodard

CRANBERRY SALAD

2 pkg. red Jell-O
1 c. boiling water
1 c. orange juice
1 can cranberry sauce
1 can crushed pineapple
nuts

Mix boiling water and Jell-O; dissolve. Add cranberry sauce, orange juice, pineapple with the juice and nuts. Mix well and refrigerate.

Matt Wilder

EXOTIC CHICKEN SALAD

2 c. cooked chicken, diced in large pieces
1 (13 oz.) can pineapple tidbits, drained
1 c. diced celery
½ c. green onions
¼ c. slivered almonds or peanuts
⅔ c. mayonnaise
2 Tbsp. chopped chutney
½ tsp. grated lime rind
2 Tbsp. lime juice
½ tsp. curry
¼ tsp. salt

Mix ingredients together and serve.

Joel Grate

FLUFFY FRUIT SALAD

2 (20 oz.) cans crushed pineapple
⅔ c. sugar
2 Tbsp. flour
2 eggs, lightly beaten
¼ c. orange juice
3 Tbsp. lemon juice
1 Tbsp. vegetable oil
2 (17 oz.) cans fruit cocktail, drained
2 (11 oz.) cans mandarin oranges, drained
2 bananas, sliced
1 c. heavy cream, whipped

Drain pineapple; reserve 1 cup juice in a small saucepan. Set pineapple aside. In a saucepan, add sugar, flour, eggs, orange juice, lemon juice and oil. Bring to a boil, stirring constantly. Boil for 1 minute. Remove from heat and let cool. In a salsa bowl, combine pineapple, fruit cocktail, oranges and bananas. Fold in whipped cream and the cooled sauce. Chill for several hours. Yields 12 to 16 servings.

Pat Evans

FRESH SPINACH SALAD

1 lb. fresh spinach leaves
6 oz. fresh mushrooms
13 oz. can mandarin oranges
1 lb. bacon, fried
3 bunches green onions, chopped
walnuts
1 c. Mozzarella cheese
sugar
½ c. fresh Bleu cheese
red wine vinegar dressing (add upon serving)

Fry the bacon and crumble. Mix sugar in with walnuts after sugar is heated to liquid form and remove from heat once walnuts are coated (glazed). Mix all other ingredients in large bowl and chill before serving. Serves 6 to 8 people.

Terry Wood

FRESH SPINACH SALAD

6 to 8 strips bacon, crumbled
3 Tbsp. flour
water
3 Tbsp. sugar
1 Tbsp. vinegar
salt
3 hard-boiled eggs
fresh spinach

Brown bacon and drain. Save 3 tablespoons drippings and stir in flour. Add cold water and blend until smooth and the consistency of gravy. Add sugar, vinegar and salt to taste. Simmer for 10 minutes. Cool while slicing eggs and crumbling bacon. Pour cooked dressing over fresh spinach and top with eggs and bacon.

Kathy Barry

HOMESTYLE VEGETABLE MACARONI SALAD

1 pkg. Mrs. Grass homestyle vegetable dip and soup mix
8 oz. elbow macaroni
1 (5 oz.) can chunk-style chicken or tuna
2 sweet pickles, diced
1 ½ c. mayonnaise
1 c. sour cream

Cook macaroni. Rinse and drain. Add all ingredients; mix well. Chill and serve.

Amanda Custer

KOREAN SALAD

1 pkg. Ramen noodles (chicken flavored)
1 head cabbage
3 to 4 Tbsp. toasted sesame seeds
3 to 4 Tbsp. slivered almonds

Dressing:

2 Tbsp. sugar
½ c. salad oil
3 Tbsp. white vinegar
1 tsp. salt
¼ tsp. pepper
1 flavor packet from noodles

Crumble dry noodles. Shred cabbage with knife. Mix noodles, cabbage, sesame seeds and almonds. Mix with dressing just before serving.

Libby Rayle

KOREAN SALAD

2 bags spinach (fresh), uncooked
1 can bean sprouts
1 can drained water chestnuts
5 strips cooked bacon, crumbled
2 hard-cooked eggs, sliced

Dressing:

1 c. salad oil
¼ c. vinegar
1 Tbsp. Worcestershire sauce
⅔ c. brown sugar
⅓ c. catsup
1 medium onion, chopped

Dressing: Make the day before the salad. Mix all ingredients together.

Salad: Wash and dry spinach leaves. Break into pieces. Mix salad ingredients together. Toss gently with dressing.

Joe Hoover

LAYERED SALAD

1 head lettuce
1 qt. head cauliflower
2 Tbsp. chopped onion
1 c. slightly cooked peas
½ lb. bacon, cooked and crumbled
2 to 3 oz. grated Cheddar cheese
⅜ c. grated Parmesan cheese
1 c. mayonnaise
¼ c. sugar

Layer the first 7 ingredients. Mix the mayonnaise and sugar for topping. Spread on top of vegetables and cheese. Mix salad just before serving.

Matt Wilder

LAYERED SALAD

1 small head lettuce
½ head romaine lettuce
1 green pepper, diced or 2 carrots, cut in pieces
1 small pkg. small shell macaroni
1 (10 oz.) pkg. frozen peas, uncooked
1 red onion
2 to 3 c. diced ham
8 oz. pkg. shredded Swiss cheese
4 to 6 hard-boiled eggs
1 to 1 ½ c. mayonnaise
1 Tbsp. dill weed

In a large salad bowl, tear lettuce into bite size pieces. Layer carrot or pepper over the lettuce. Cook shell macaroni according to directions on package; drain and cool. Thaw peas; rinse and drain. Over

the carrots or pepper, layer ingredients in the following order: shell macaroni, peas, sliced red onion, ham and Swiss cheese.

Joel Grate

LAYERED TACO SALAD

1 ½ lb. ground chuck
½ c. chopped onion
1 c. chopped green pepper
1 (10 oz.) can enchilada sauce
1 (8 oz.) can tomato sauce
1 can hot chili beans
tortilla chips
lettuce
Mozzarella cheese, shredded
2 c. chopped tomatoes

In a 1 ½-quart casserole dish, crumble beef. Add onion and green peppers. Cover and microwave on High 5 to 7 minutes, stirring after 3 minutes; drain well. Add the hot chili beans (not drained). Microwave on High 5 to 6 minutes until hot; keep warm.

In a 4-cup glass measure, combine the enchilada sauce and tomato sauce. Stir; cover and microwave 3 to 4 minutes.

Serve a large bowl of tortilla chips, a large bowl of shredded lettuce, a bowl of shredded cheese and 2 cups of chopped tomatoes in a bowl. Let each person put their own salad together with chips, meat, lettuce, sauce, cheese, tomatoes and sour cream, if desired. Serves 4 to 5.

Ann Seigel

ROSIE'S MACARONI SALAD

12 oz. macaroni
½ c. green onions
½ c. radishes
½ c. cucumbers
½ c. celery
5 oz. salad olives
2 boiled eggs
1 tsp. summer savory
2 Tbsp. lemon juice
¼ c. apple cider vinegar
¼ c. sugar
1 tsp. salt and pepper
¼ c. milk
1 ½ c. Hellmann's mayo (can use light mayo)

Cook macaroni as directed. Drain and rinse with cold water. Chop veggies and eggs. Mix together with macaroni. Combine the rest and pour over; mix well.

The best macaroni salad in the world. Don't substitute anything.

Mary Murphy

MANDARIN ORANGE SPINACH SALAD

½ c. slivered almonds
3 Tbsp. sugar
½ lb. fresh spinach (1 bag)
1 red onion, sliced and separated into rings
11 oz. can mandarin oranges, drained

Dressing:

½ tsp. salt
¼ c. salad oil
2 Tbsp. sugar
2 Tbsp. cider vinegar
dash of red pepper sauce

Mix all dressing ingredients and chill. In small skillet over medium heat, cook almonds and sugar, stirring constantly, until sugar dissolves and almonds are brown and coated. Watch carefully as they burn easily. Cool and store in airtight container. Wash spinach well and remove stems. Combine spinach, mandarin oranges and almonds. Toss with dressing. Serves 4 to 6.

Greg Lesser

ORANGE ALMOND SALAD

1 head lettuce
1 c. celery
2 Tbsp. parsley
2 green onions (with tops), chopped
1 small can mandarin oranges

Dressing:

½ tsp. salt
2 Tbsp. red wine vinegar
¼ c. salad oil
2 drops Tabasco

Caramelized Almonds:

2 Tbsp. sugar
¼ c. slivered almonds

Toss salad ingredients together. Pour dressing on and toss again. Garnish with Caramelized Almonds. Serves 4 to 6.

Dressing: Combine all ingredients in a jar and shake well.

Caramelized Almonds: In a skillet, on medium heat, melt sugar. Stir continuously; mixture will become sticky, but stir until almonds are brown and coated.

Nikki Post

ORANGE SALAD SUPREME

1 (3 oz.) pkg. instant tapioca mix
1 (3 oz.) pkg. orange jello
1 (3 oz.) pkg. instant vanilla pudding
2 c. hot water
1 or 2 pkg. Dream Whip whipped topping
1 can mandarin oranges, well drained

Combine puddings and jello with hot water. Cook until thick and bubbly, stirring constantly. Let cool completely. Fold in whipped topping and drained oranges. Chill until set.

May substitute other flavors of jello along with other fruit.

Linda Barber

ORIENTAL SALAD

2 (1 lb.) bags shredded slaw mix
6 green onions, chopped
2 pkg. Ramen noodles, crushed (chicken flavor)
½ c. sesame seeds
½ c. sliced almonds
1 stick butter

Dressing:

½ c. oil
½ c. sugar
½ c. vinegar
1 Tbsp. soy sauce
1 packet seasoning from noodles

In a large skillet, melt butter, then saute noodles, sesame seeds and almonds until golden; let cool. Add to cabbage mix and onions in large mixing bowl.

Mix dressing ingredients well in tightly closed container; shake to mix. Pour over salad just before serving. Toss to coat salad ingredients.

Tommy Strines

OVERNIGHT SALAD

1 head lettuce
1 head cauliflower
1 sweet onion
1 lb. fried bacon, crumbled

Dressing:

2 c. mayonnaise
⅓ c. Parmesan cheese
¼ c. sugar

Put in layers and refrigerate overnight. Toss before serving.

Dianne Woodworth

OVERNIGHT SALAD

1 head lettuce
¾ head cauliflower
6 slices bacon
onion to taste
salt and pepper to taste
1 pt. (16 oz.) mayonnaise (not Miracle Whip)
¼ c. sugar
1 small can (⅓ c.) Parmesan cheese

Mix lettuce, cauliflower, bacon, onion, salt, pepper and mayonnaise. Sprinkle sugar and cheese over salad. Cover overnight. Toss just before serving.

Sarah Cummins

PEA SALAD

2 cans peas, drained
4 hard-boiled eggs, diced
1 sweet onion, diced
3 Tbsp. mayonnaise

Mix well and serve.

Yvonne Brown

PEA SALAD

1 can peas
1 can fresh-cut green beans
1 small jar pimentos, chopped
¼ green pepper, chopped finely
4 stalks celery, chopped finely
¼ c. oil
1 small onion, chopped finely
dash of salt, pepper and paprika
1 c. sugar
½ c. cider vinegar
1 Tbsp. water

Drain peas, beans and pimentos. Add green pepper, celery, onion, salt, pepper and paprika. Combine sugar, vinegar, oil and water in small saucepan. Heat until sugar dissolves. Pour over vegetables while dressing is hot. Refrigerate overnight.

Mrs. Stasia Bassett

CRUNCHY PEA SALAD

1 (10 oz.) pkg. frozen baby peas, thawed
1 c. diced celery
1 c. chopped cauliflower
¼ c. diced green onions
1 c. chopped cashews
½ c. sour cream
1 c. prepared Hidden Valley Ranch original Ranch salad dressing

Combine all ingredients; chill.

Optional Garnish: Crisp, cooked and crumbled bacon. Garnish just before serving.

Jonathon King

PINEAPPLE ANGEL SALAD

1 (No. 2 ½) can pineapple chunks
1 medium bag mini marshmallows
2 eggs, beaten
1 Tbsp. butter or margarine
¼ c. sugar
2 Tbsp. cornstarch

Drain juice from pineapple into a saucepan. Add beaten eggs, sugar, cornstarch and butter. Cook until thickens; cool. Pour over pineapple and marshmallows; chill.

Rhonda Coburn

PIZZA SALAD

1 lb. spiral macaroni, cooked and drained
3 medium tomatoes
1 lb. Cheddar cheese, cubed
1 to 2 bunches green onions, sliced
3 oz. sliced pepperoni
¾ c. vegetable oil
⅔ c. grated Parmesan cheese
½ c. red wine vinegar
2 tsp. dried oregano
1 tsp. garlic powder
1 tsp. salt
¼ tsp. pepper
croutons (optional)

In a large bowl, combine macaroni, tomatoes, Cheddar cheese, green onions and pepperoni. In a small bowl, combine oil, Parmesan cheese, vinegar and seasonings. Pour over macaroni mixture. Cover and refrigerate for several hours. Top with croutons just before serving, if desired. Yields 16 servings.

Diane

POTATO SALAD

4 c. chopped potatoes
2 c. chopped eggs
4 c. Miracle Whip
1 c. mustard
¼ tsp. salt
⅛ tsp. pepper
red pepper (optional)
garlic powder to taste

Mix potatoes and eggs in mixing bowl. Combine dressing in separate bowl. Mix solid and liquid ingredients. Chill and serve.

Terez Zorger

QUICK FRUIT SALAD

1 (21 oz.) can peach pie filling
3 firm bananas, sliced
2 c. strawberries, halved
1 c. seedless grapes

Mix well. Refrigerate until ready to serve. Serves 6 to 8.

Ryan Dunn

7-UP SALAD

8 oz. cream cheese
3 oz. pkg. lime Jell-O
1 c. hot water
¼ c. sugar
1 tsp. vanilla
1 c. chopped pecans
1 small can crushed pineapple
1 c. cold 7-Up

Whip the cream cheese until smooth. Dissolve Jell-O in hot water. Add sugar, vanilla, nuts and pineapple. Mix well and pour into an 8 x 8 dish. Add 7-Up last. Refrigerate until set.

Hager Family

SPINACH SALAD

1 bunch fresh spinach, torn
½ pkg. Pepperidge Farm herb bread crumbs
5 slices cooked bacon, crumbled
4 hard-cooked eggs, diced

Dressing:

1 small onion, chopped
⅔ c. sugar
½ c. vinegar
½ tsp. salt and pepper
3 Tbsp. yellow mustard
½ c. salad oil

Mix together spinach, bacon, bread crumbs and eggs. Keep in the refrigerator until ready to serve. Toss with dressing just before serving.

Myrtle Sutton

SWEET POTATO SALAD

6 large potatoes, boiled and peeled
1 ¼ Tbsp. mayonnaise or salad dressing
1 tsp. mustard or honey Dijon mustard
⅓ c. sugar
¼ c. milk
cucumbers
tomatoes
green peppers
celery
onions
shredded carrots
black olives
shredded cheese
zucchini

Combine salad dressing, mustard, sugar and milk. Gently mix into cubed potatoes and refrigerate 1 hour.

Paula and Parri Norman

TAFFY APPLE SALAD

1 Tbsp. flour
½ c. sugar
1 egg
2 Tbsp. apple cider vinegar
1 (8 oz.) can crushed pineapple, drain and reserve juice
4 c. Red Delicious apples, unpeeled and chopped
1 c. salted peanuts
8 oz. Cool Whip

Combine flour and sugar; mix well. Beat egg. Add to flour/sugar. Add vinegar and reserved pineapple juice. Cook in small pan on low heat. Stir and cook until thick; cool. Pour cooled dressing over apples, pineapple and peanuts. Mix in Cool Whip. May sprinkle additional peanuts over top for garnish.

Cathy Smith

TROPICAL CHICKEN SALAD

2 c. cubed, cooked chicken
1 c. chopped celery
1 c. mayonnaise
½ to 1 tsp. curry powder
1 (20 oz.) can chunk pineapple, drained
2 large firm bananas, sliced
1 (11 oz.) can mandarin oranges, drained
½ c. flaked coconut
salad greens (optional)
¾ c. salted peanuts or cashew halves

Place chicken and celery in a large bowl. Combine mayonnaise and curry powder. Add to chicken mixture and mix well. Cover and chill for at least 30 minutes.

Before serving, add the pineapple, bananas, oranges and coconut. Toss gently. Serve on salad greens, if desired. Sprinkle with nuts. Yields 4 to 6 servings.

Austin Neff

VEG SALAD

broccoli (raw)
cauliflower (raw)
green onions (raw)
mushrooms (raw)
water chestnuts (optional)

Cut in small chunks. Lace with Italian dressing.
Catherine Finnegan's favorite.

WALDORF SALAD

5 cored and chopped red apples
½ c. chopped walnuts
½ c. chopped celery
1 bag miniature marshmallows
16 oz. Cool Whip or whipped cream

Mix together and chill 1 hour before serving.

If desired, substitute mayonnaise and 1 tablespoon lemon juice for the Cool Whip and delete the marshmallows.

Mrs. Debbye Graafsma

WATERGATE SALAD

1 (8 oz.) tub Cool Whip
1 small box pistachio Jell-O pudding mix
1 (16 or 20 oz.) can crushed pineapple
½ c. chopped walnut meats
½ c. mini marshmallows

Mix and freeze. Serve frozen.

Donna King

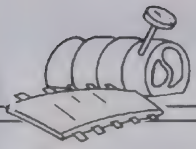
ZEHR'S CASA SALAD

Kraft Presto dressing
finely shredded Cheddar cheese
croutons
grated Parmesan cheese
1 small jar black olives
1 head lettuce
1 small bunch romaine lettuce
1 bunch green onions

Mix all ingredients together.

Nathan Kipfer

Meats & Main Dishes



Meat Cooking Chart

Roasting	Weight	Minutes Per lb.	Oven Temp.	Internal Temp.
FRESH PORK				
Rib and loin	3-7 lb.	30-40	325 F	175 F
Leg	5 lb.	25-30	325 F	170 F
Picnic shoulder	5-10 lb.	40	325 F	175 F
Shoulder, butt	3-10 lb.	40-50	325 F	170 F
Boned and rolled Shoulder	3-6 lb.	60	325 F	170 F
BEEF				
Standing ribs - rare	3-7 lb.	25	325 F	135 F
- medium	3-7 lb.	30	325 F	165 F
- well done	3-7 lb.	35	325 F	170 F
For rolled and boned roasts, increase cooking time 5 to 12 minutes.				
LAMB				
Shoulder- well done	4-10 lb.	40	325 F	190 F
Shoulder - boned and rolled	3-6 lb.	40	325 F	182 F
Leg- medium	5-10 lb.	40	325 F	175 F
Leg - well done	3-6 lb.	40-50	325 F	182 F
Crown - well done	3-6 lb.	40-50	325 F	182 F
SMOKED PORK				
Shoulder and picnic hams	5 lb.	30-40	325 F	170 F
	8 lb.	30-40	325 F	175 F
Boneless butt	2 lb.	40	325 F	180 F
	4 lb.	25	325 F	170 F
Ham	12-20 lb.	16-18	325 F	170 F
	Under 10 lb.	20	325 F	175 F
	Half Hams	25	325 F	170 F
VEAL				
Loin	4-6 lb.	35	325 F	175 F
Leg	5-10 lb.	35	325 F	175 F
Boneless shoulder	4-10 lb.	45	325 F	175 F
POULTRY				
Chicken	3-5 lb.	40	325 F	170 F
Stuffed	over 5 lb.	30	325 F	170 F
Turkey	8-10 lb.	20	325 F	175 F
	18-20 lb.	14	325 F	175 F
Duck	5-10 lb.	30	325 F	175 F

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BUSY DAY CHICKEN AND DRESSING CASSEROLE

2 ½ c. diced chicken or turkey
8 oz. Pepperidge Farm herb seasoned stuffing
1 stick butter, melted
1 c. water or chicken broth
½ c. chopped onion
½ c. mayonnaise
¾ tsp. salt
2 eggs
1 ½ c. milk
1 can cream of mushroom soup
1 c. grated cheese
½ c. celery, chopped

Mix stuffing with butter and water or broth. Toss lightly to blend. Place half of the mixture in a 10-cup baking pan that has been buttered. Mix chicken, onion, celery, mayonnaise and salt. Spread this over mixture. Top with remaining stuffing mixture. Beat eggs slightly and add milk. Pour over mixture. Cover with foil and refrigerate overnight.

Take out 1 hour before baking. Spread soup over top. Return to the refrigerator. Bake, uncovered, at 325° for 40 minutes. Remove from oven and sprinkle with cheese. Bake 10 minutes longer to melt cheese.

Cindy Odgen

BURRITO CASSEROLE

1 pkg. (10) tortillas
3 c. Colby cheese, shredded
1 ½ cans enchilada sauce
1 can refried beans
1 ½ lb. hamburger

Fry hamburger. Add half of the sauce to hamburger. Reserve the rest. In a 9 x 13-inch ungreased pan, place half of the reserved sauce. Layer 4 flour tortillas torn to conform pan. Add half of the reserved meat sauce and shredded cheese. Add layer of 3 flour tortillas. Add meat sauce, warmed refried beans and shredded cheese. Add 3 flour tortillas, rest of the reserved sauce and shredded cheese. Bake at 350° for 25 minutes.

Donna Jewell

CHICKEN CASSEROLE
(Double Recipe)

3 large chicken breasts
salt and pepper
¼ c. butter
1 can cream of mushroom soup
¾ c. cooking wine (white)
1 can water chestnuts, drained and sliced
1 (3 oz.) can sliced mushrooms, drained and cooked in butter
2 Tbsp. chopped green pepper

Season chicken with salt and pepper; brown in skillet. Arrange in a 9 x 13 dish. Use pan for browning chicken. Add soup to drippings in skillet. Slowly add wine. Whisk; real lumpy and do until real smooth. Add remaining ingredients. Heat to a boil and pour sauce over chicken. Cover with foil and bake at 350° for 30 minutes. Remove foil and bake for 15 additional minutes or until tender. Serve over rice.

Jinny Moser

CHICKEN CASSEROLE

1 chicken, cooked, boned and cut up
1 large pkg. noodles, cooked in chicken broth
1 large pkg. mixed vegetables, cooked
1 can cream of chicken or mushroom soup

Mix together; heat until hot and serve.

I have added 1 cup chopped celery to the vegetables.

Macaroni, cooked in the chicken broth, may be used instead of noodles for variation.

Very good to take to potlucks. I put mine in a crock-pot to keep hot.

Annalee Woodard

CRUNCHY BISCUIT CHICKEN CASSEROLE

2 c. cubed, cooked chicken
1 can cream of chicken soup
8 ½ oz. sliced green beans, drained
2 ½ oz. mushrooms
4 oz. shredded Cheddar cheese
½ c. Miracle Whip
1 tsp. lemon juice
2 (10 oz.) cans biscuits
1 to 2 Tbsp. melted margarine
¼ c. crushed croutons

In saucepan, combine chicken, soup, beans, mushrooms, cheese and lemon juice. Heat until hot and bubbly. Pour into ungreased,

shallow 2-quart casserole dish. Arrange biscuits over mixture. Brush biscuits with butter. Sprinkle with croutons. Bake 25 to 30 minutes at 375°.

Laura Surface

ENCHILADA CASSEROLE

1 small onion
½ c. chopped green pepper
1 lb. ground beef
8 oz. Velveeta cheese, cubed
1 (5 oz.) can evaporated milk
1 (14 ½ oz.) can diced tomatoes and green chiles
1 (10 to 12) pkg. flour tortillas
1 can cream of chicken soup
2 oz. Monterey Jack or Cheddar cheese

Saute onion and green pepper in a little margarine and stir in ground beef; cook until done. Combine soup, milk, Velveeta cheese, tomatoes and chiles in a saucepan. Heat until cheese is melted. Tear flour tortillas into pieces and alternate with beef mix and sauce mix in a 13 x 9-inch pan. Top with 2 ounces of cheese. Bake at 350° for 20 minutes. Let it stand for 10 minutes.

Rhonda Coburn

HAMBURGER CASSEROLE

2 lb. hamburger
1 c. chopped onions
1 can peas
1 (8 oz.) pkg. fine noodles, cooked
1 (10 oz.) can cream of chicken soup
2 (10 oz.) cans cream of mushroom soup
1 c. grated Cheddar cheese

Fry onions and ground beef. Drain. Add peas and cooked noodles. Add soup. Top with buttered bread crumbs. Bake ½ hour at 350°, then top with cheese and bake ½ hour.

Ken Barry

LAYERED CASSEROLE

1 bag California mix or mixed vegetables
1 can mushroom soup
Velveeta cheese slices
approximately 4 c. cut up, cooked chicken (I use a whole chicken)
2 pkg. chicken Stove Top stuffing, prepared according to directions
1 stick oleo, melted
1 c. hot water (more may be added if casserole looks too dry)

This fills a 9 x 13-inch pan. Bake in a 325° oven for 1 ½ hours. Watch, for this will get too brown; lower temperature to 300°, if necessary. Makes approximately 8 to 10 servings.

I have used cut up turkey instead of chicken for this casserole.

Annalee Woodard

MACARONI AND CHICKEN CASSEROLE

3 c. diced, cooked chicken
2 c. macaroni, uncooked
2 c. cream of chicken soup
1 c. milk
1 ¾ c. chicken broth
½ tsp. salt and pepper
½ c. or more Cheddar cheese
1 small onion
½ small green pepper
1 jar pimento, cut up

Mix together. Put in a well-greased 9 x 13-inch pan. Cover and refrigerate overnight. Remove cover and bake at 350° for 1 hour. Freezes well.

Kyle Grate

SAUSAGE AND RICE CASSEROLE

16 oz. roll sausage
½ red pepper, chopped
1 big can whole tomatoes
2 c. frozen corn
2 c. cooked rice
2 c. Cheddar cheese
4 c. bread cubes
1 stick melted butter

Fry, crumble and drain sausage. Drain and chop tomatoes. Mix sausage, peppers, tomatoes, corn, rice and cheese. Spread into a 9 x 13-inch pan. Mix bread and butter. Spread over entire casserole. Bake at 350° until heated through and bread is toasted, about 40 minutes.

The Hagar Family

BROCCOLI LASAGNA

1 bag chopped broccoli
1 lb. whole wheat lasagna noodles
8 oz. nonfat cottage cheese
6 oz. tomato puree
12 oz. Italian stewed tomatoes
12 oz. Italian tomato sauce
3 to 4 egg whites
1 tsp. garlic powder
1 tsp. oregano
1 tsp. Italian seasoning
16 oz. Mozzarella cheese

Steam broccoli and drain. Cook noodles (do not overcook). While cooking, mix together tomatoes and spices. In separate bowl, beat egg whites until stiff. Add cheese and steamed broccoli. Use a 9 x 13 dish and layer noodles, broccoli, mix and sauce. Sprinkle with Parmesan cheese and bake, uncovered, 45 minutes at 350°. Let stand awhile so it won't be runny.

Marie King

BROCCOLI-LASAGNA ROLL-UPS

4 uncooked lasagna noodles
1 (16 oz.) jar spaghetti sauce
1 c. part-skim Ricotta cheese
1 c. shredded part-skim Mozzarella cheese
¼ c. grated Parmesan cheese
½ tsp. salt
½ tsp. ground nutmeg
⅛ tsp. pepper
⅛ tsp. red pepper sauce
1 (10 oz.) pkg. frozen, chopped broccoli, thawed and drained

Heat oven to 350°. Cook noodles as directed on package; drain. Cover noodles with cold water. Pour 1 cup of the spaghetti sauce into ungreased, square baking dish, 8 x 8 x 2-inch. Mix remaining ingredients. Drain noodles. Spread about ¾ cup of the cheese mixture to the edges of each noodle. Roll up noodle. Place seam sides down on spaghetti sauce. Pour remaining spaghetti sauce over roll-ups. Cover and bake about 35 minutes or until sauce is hot and bubbly.

Anthony Finnegan's favorite.

MEXICAN LASAGNA

1 lb. lean ground beef
1 (16 oz.) can refried beans
2 tsp. dried oregano
1 tsp. ground cumin
¾ tsp. garlic powder
12 uncooked lasagna noodles
1 c. (8 oz.) Monterey Jack cheese, shredded
2 ½ c. water
2 ½ c. picante or salsa
2 c. sour cream
1 (2.2 oz.) can sliced black olives, drained

Combine beef, beans, oregano, cumin and garlic powder. Place 4 of the uncooked noodles in the bottom of a 13 x 9 x 2-inch baking pan. Spread half of the beef mixture over the noodles. Top with 4 more noodles and the remaining beef mixture. Cover tightly with foil. Bake at 350° for 1 ½ hours or until noodles are tender. Combine sour cream and olives. Spoon over casserole. Top with cheese. Bake, uncovered, until cheese is melted, about 5 minutes. Serves 12.

Cathy Smith

TEXAS-STYLE LASAGNA

1 ½ lb. ground beef
1 tsp. seasoned salt
1 pkg. taco seasoning mix
1 (14 ½ oz.) can diced tomatoes, undrained
1 (8 oz.) can tomato sauce
1 (4 oz.) can chopped green chilies
2 c. small-curd cottage cheese
2 eggs, beaten
12 corn tortillas (6-inch), torn
3 ½ to 4 c. shredded Monterey Jack cheese

In a large skillet, brown meat and drain. Add salt, taco mix, tomatoes, tomato sauce and chiles; mix well. Simmer, uncovered, for 15 to 20 minutes. Combine cottage cheese and eggs. In a greased 13 x 9 baking dish, layer half of the meat sauce, half of the tortillas, half of the cottage cheese mixture and half of the cheese. Repeat layers. Bake, uncovered, at 350° for 30 minutes. Let stand 10 minutes before serving.

Judy Delagrange

AFRICAN CHICKEN

3 to 4 chicken breasts
28 oz. can crushed tomatoes
14 oz. can sliced tomatoes
¼ c. minced onions
garlic salt
hot crushed peppers

Place chicken in a greased pan. Put the rest of the ingredients in order on top of chicken. Bake at 350° for 30 to 40 minutes or until chicken is quite tender. Serve with African rice. Note: This is one of my husband's favorite meals from the Ivory Coast. Sometimes I use fish instead of chicken.

Jennifer Owatoye

BAKED CHICKEN AND POTATO IN CROCK-POT

potatoes
2 to 3 oz. chicken breasts

Wash potatoes; dry and poke holes in them. Wrap tightly in aluminum foil. Clean the chicken breasts and lay in center of a piece of foil. Sprinkle with seasonings of your choice, then wrap tightly in foil. Put in crock-pot on high for 3 ½ hours or low 7 to 8 hours (add no liquid). Take out and put on plates and serve.

Kim Perez

BARBECUE CHICKEN

1 (8 oz.) jar apricot jam
1 jar Russian dressing
1 pkg. Lipton onion soup chicken

Cook chicken in oven at 350° for ½ hour. Mix all the ingredients and pour over chicken. Baste for ½ hour.

"One of Georgia's favorites, she always has seconds!"

Linda Lesser

BROWNED CHICKEN

4 chicken breasts
½ c. flour
½ tsp. paprika
½ tsp. salt
½ tsp. pepper
½ c. water
¼ c. white wine
2 chicken bouillon cubes
1 can mushrooms

Mix flour, paprika, salt and pepper in a dish. Cover chicken breasts with mixture. Use approximately ½ stick margarine and brown chicken in skillet. Once brown, remove chicken. Add water, bouillon cube, wine and mushrooms; simmer 10 minutes. Put chicken back in skillet with sauce and simmer for another 20 minutes. Serve with rice or your favorite potatoes.

Christal Buse

CHICKEN BREASTS

4 chicken breasts
4 slices Swiss cheese
1 can cream of chicken soup
¼ c. wine, milk or water
1 c. Pepperidge Farm dressing mix

Layer and drizzle ⅓ cup of melted butter. Bake at 350° for 35 to 45 minutes. Easy and really good!

Addie Post

CASHEW CHICKEN

1 can bamboo shoots, sliced
1 can water chestnuts, sliced
1 c. chopped celery
1 medium onion, chopped
1 handful fresh snow peas
2 to 3 c. chopped, cooked chicken
1 can cream of mushroom soup
1 can cream of chicken soup
1 (11 ½ oz.) can cashews
chow mein noodles

Mix all ingredients together except for cashews and chow mein noodles. Pour into 2-quart casserole dish and bake at 350° for 20 minutes. Cover top with chow mein noodles, if desired. After removing from the oven, mix in the can of cashews and serve over rice or chow mein noodles. Makes 4 to 6 servings.

Kyle Grate

CREAMED CHICKEN

1 lb. boneless, skinless chicken
8 oz. sour cream
10 oz. can cream of chicken soup
1 stick melted margarine
½ tube Ritz crackers, crushed

Boil or microwave chicken until almost cooked. Mix sour cream and soup. Place chicken in 1 ½-quart casserole pan and pour sauce over top. Pour melted margarine over sauce and chicken. Place crushed crackers on top. Bake, uncovered, about 45 minutes at 350°. Serve over noodles or potatoes.

Deb Snyder

CREAMY MUSHROOM-GARLIC CHICKEN

4 skinless, boneless chicken breasts
1 Tbsp. vegetable oil
1 (10 ¾ oz.) can condensed cream of mushroom with roasted garlic soup (Campbell's preferred)
½ c. milk

In skillet, brown chicken in hot oil for 10 minutes. Set aside. Add soup and milk. Heat to a boil. Add browned chicken. Cover and cook over low heat for 5 minutes or until chicken is done. Serves 4.

Terry P. Wood

CRISPY BAKED CHICKEN

8 oz. (1 c.) nonfat French onion dip
skim milk
1 c. corn flake crumbs
½ c. wheat germ
6 skinless chicken breast halves or thighs (about 1 ½ lb.)

Preheat oven to 350°. Spray baking pan with nonstick cooking spray. Place dip in shallow bowl; stir until smooth. Add milk, 1 tablespoon at a time, until pourable consistency is reached. Combine corn

flake crumbs and wheat germ on plate. Dip chicken pieces in milk mixture, then roll in corn flake mixture. Place chicken in prepared pan. Bake 45 to 50 minutes or until juices run clear when pierced with fork and chicken is no longer pink near the bone.

Chris McCormick

CHICKEN CORDON BLEU

6 skinless, boneless chicken breasts
½ c. seasoned bread crumbs
1 Tbsp. Dijon mustard
2 Tbsp. melted butter
6 thin slices ham
6 thin slices Swiss cheese

Pound chicken thin. Spread very small amount of mustard on top of chicken. Add 1 piece of ham and 1 piece of cheese; roll chicken. Secure with toothpick. Pour melted butter over chicken and roll in bread crumbs. Cook, covered, for 40 minutes at 350°. Serves 4 to 6 people.

Terry P. Wood

DRESSED CHICKEN BREAST WITH ANGEL HAIR PASTA

1 c. Hidden Valley Ranch dressing
⅓ c. Dijon mustard
4 whole chicken breasts, pounded thin
½ c. butter
⅓ c. chicken broth
10 oz. angel hair pasta

Saute chicken breasts in butter until browned. Transfer to dish; keep warm. Pour broth into skillet. Cook over medium-high heat 5 minutes. Combine Ranch dressing and mustard, then whisk in. Cook pasta. Serve chicken breasts on bed of pasta. Pour dressing over all. Serves 8.

Kristy Grimes

FRIED CHICKEN

2 ½ to 3 lb. fryer chicken, cut up
½ c. all-purpose flour
1 tsp. salt
½ tsp. paprika
¼ tsp. pepper
salad oil

Wash chicken and pat dry. Mix flour, salt, paprika and pepper. Heat salad oil (¼-inch) in large skillet. Coat chicken with flour mixture. Cook chicken in oil over medium heat 15 to 20 minutes or until light brown. Reduce heat; cover tightly and simmer 30 to 40 minutes until largest pieces are fork-tender. If skillet, cannot be covered tightly, add 1 to 2 tablespoons water. Turn chicken once or twice to assure even cooking. Remove cover for the last 5 minutes of cooking to make chicken crisp.

Sheila Payton

HONEY GLAZED SOY CHICKEN

1 Tbsp. olive oil
¼ c. vinegar
2 Tbsp. soy sauce
2 Tbsp. Dijon mustard
1 Tbsp. brown sugar
2 Tbsp. honey
fresh black pepper to taste
2 to 4 boneless, skinless chicken breasts

Combine all but honey in saucepan. Bring to a boil. Cool. Put chicken breasts in a large Ziploc bag. Pour cooled marinade over chicken inside bag. Turn frequently, overnight if possible. Cook on grill. Warm marinade and add honey until dissolved. Baste chicken until golden brown and fully cooked. Serves 4 people.

Terry P. Wood

INDONESIAN PEANUT CHICKEN

4 to 6 boneless, skinless chicken breasts
2 Tbsp. olive oil
¼ tsp. Mrs. Dash seasoning
4 ½ tsp. lemon juice (reserve 3 ½ tsp.)
¾ tsp. cumin (reserve ¼ tsp.)
½ tsp. ground ginger
1 c. buttermilk
3 Tbsp. peanut butter
3 Tbsp. reduced sodium soy sauce
1 clove garlic, minced
1 tsp. dry mustard
1 tsp. turmeric
¼ tsp. crushed red pepper

Cut chicken into bite size pieces. Stir-fry chicken with 2 tablespoons oil, 1 teaspoon lemon juice, ½ teaspoon cumin and ¼ teaspoon Mrs. Dash until cooked through.

In a saucepan, combine 3 ½ teaspoons lemon juice, ¼ teaspoon cumin and remaining ingredients. Bring to a boil over medium heat, stirring continuously, with wire whisk. Pour sauce over chicken and serve over brown rice.

Terry P. Wood

CHICKEN KIEV

8 large, deboned chicken breasts
1 ½ Tbsp. margarine
4 Tbsp. chives
1 tsp. salt
⅛ tsp. pepper
4 egg whites
2 Tbsp. milk
bread crumbs
corn oil

Pound chicken breasts very thin. Place 1 ½ tablespoons margarine in center of each breast. Combine chives, salt and pepper. Sprinkle over margarine. Roll each breast and overlap sides so that margarine mixture is completely enclosed; the flesh will adhere. Beat 4 egg whites and milk together. Roll chicken in bread crumbs, then in egg mixture and again in bread crumbs; coat well. Refrigerate at least 20 minutes. Deep-fry in hot (370°) corn oil until well browned, about 20 minutes. Drain well. Serve hot. Preheat oil 15 minutes before frying.

Ryan Frisinger

MARIA'S CHICKEN

5 boneless chicken breasts (I slice into cubes or strips)
½ stick margarine
1 diced onion
1 tsp. Italian herbs
1 Tbsp. powdered soup base
3 Tbsp. dry cooking sherry
garlic and pepper to taste
1 c. freshly grated or shredded Parmesan cheese
1 pt. sour cream (fat-free works fine)
pasta (fettucini, angel hair or linguine)

Combine chicken, onion, margarine, seasoning and cooking sherry in a large skillet. Cook until chicken is done through (time depends on the size of the pieces of chicken). Add soup base and a little water to prevent browning before chicken is fully cooked. Turn off heat. Add sour cream and then cheese. If not enough residual heat to melt cheese, heat on low. Do not boil. Serve immediately over pasta. This dish is very rich.

John Ball

FRIED CHICKEN STRIPS

¾ c. toasted bread crumbs
¼ c. whole-wheat flour
2 tsp. garlic salt
¼ tsp. ground black pepper
1 Tbsp. grated Parmesan cheese
4 egg whites
⅓ c. skim milk
1 lb. boneless, skinless chicken breast, with all visible fat cut off and cut into ½-inch wide long strips

Mix first 5 ingredients; set aside. Whip egg whites and milk together for 1 minute. One at a time, dip chicken strips into egg mixture. Dip into dry bread crumb mixture. Repeat this process again with remaining chicken strips. Place prepared chicken strips on cookie sheet that has been sprayed with cooking spray. Spray chicken strips with cooking spray. Bake at 400° for 10 minutes. Turn over and bake for an additional 10 minutes. Bottoms will be golden brown when ready to turn.

Judy Delagrange

CHICKEN NUGGETS

1 c. flour
4 tsp. seasoned salt
1 tsp. paprika
1 tsp. poultry seasoning
1 tsp. ground mustard
½ tsp. pepper
8 boneless, skinless chicken breasts, halved
¼ c. vegetable or olive oil

In a resealable plastic bag, combine the first 6 ingredients. Pound chicken to ½-inch thickness and cut into 1 ½-inch pieces. Place chicken pieces, a few at a time, into bag and shake to coat. Heat oil in a skillet; cook chicken, turning frequently, until browned and juices run clear, about 6 to 8 minutes. Yields 8 to 10 servings.

Patricia Myers

PAPRIKA CHICKEN

boneless, skinless chicken breast
paprika
minced onion
butter

Place chicken in a 13 x 9-inch pan. Drizzle butter, paprika and minced onion over chicken. Bake for 30 minutes at 375°.

Shari Freed

CHICKEN PACKETS

2 c. cooked, deboned chicken
1 (3 oz.) cream cheese (room temperature)
1 Tbsp. chives
2 Tbsp. milk
dash of salt
2 pkg. crescent rolls

Combine chicken, cream cheese, chives, milk and salt; mix well. Unroll rolls and press each pair into a rectangle. Place 2 tablespoons of mixture in center of rectangle. Fold dough over and seal edges tightly. Place on baking sheet and bake 20 minutes at 350°. Serves 8.

Jennifer Seigel

CHICKEN PARMESAN

2 lb. chicken breasts
1 large size jar Ragu sauce
Italian bread crumbs
1 egg
8 oz. Mozzarella cheese slices
3 Tbsp. butter
1 c. Parmesan cheese

Dip chicken pieces into beaten egg. Roll in a mixture of bread crumbs and Parmesan cheese (½ cup each). Brown in 3 tablespoons of butter. Line a 9 x 13-inch pan with chicken. Top with Mozzarella slices. Pour Ragu sauce over top of pan; lift cheese slices so sauce can run under. Bake at 350° for 1 hour, uncovered.

Sarah Bender

CHICKEN AND RICE

3 or 4 chicken breasts
1 can cream of mushroom soup
1 can cream of celery soup
1 c. rice
1 can milk (filled in soup can)
Lipton onion soup mix

Mix the soups, rice and milk together. Place in a deep, greased pan. Place the chicken breasts on top. Sprinkle the onion soup mix on top. Cover and bake at 275° for 3 hours.

This was my favorite for Sunday dinner when I was growing up.

Thad Bergmeier

CHICKEN AND RICE

½ stick butter
1 (8 oz.) sour cream
1 can cream of chicken and mushroom soup
6 to 8 pieces chicken
6 to 8 strips bacon
Swiss cheese
1 box Uncle Ben's rice

Mix butter, sour cream and soup in baking dish. Add chicken. Put 1 piece of bacon and Swiss cheese on top of each piece. Bake 30 to 35 minutes, covered at 375°. Uncover and bake another 10 minutes.

Prepare rice according to package. Serve chicken over rice with sauce as gravy.

Tommy Strine

ROSEMARY CHICKEN

1 c. olive oil
3 to 4 fresh rosemary sprigs
5 whole garlic, peeled
1 chicken (whole), rinsed and patted dry
½ or ¼ c. dried rosemary

Rub ½ cup olive oil over chicken. Insert rosemary sprigs between skin and body. Crush garlic and rub on chicken or insert whole under skin. Use ½ cup olive oil and dried rosemary as a marinade for later. Bake chicken 1 hour in cooking bag. Open bag enough to baste chicken with marinade. When chicken is done, remove from bag and serve.

Isaac Jaderany

POPPY SEED CHICKEN

6 to 8 chicken breasts
1 lb. sour cream
2 (10 ½ oz.) cans cream of chicken soup
1 stack Ritz crackers, crushed
½ to ¾ stick margarine, melted
2 Tbsp. poppy seeds

Boil and bone chicken breasts. Cut chicken into bite size pieces. Put into a 9 x 13 baking dish. Mix sour cream and soup together. Pour over chicken. Mix together crushed crackers, margarine and poppy seeds. Sprinkle on top of soup mixture. Bake at 350° for 30 minutes.

Can be made ahead and refrigerated.

Peggy Ball

SCALLOPED CHICKEN

1 chicken, cooked and cut into bite size pieces
8 to 10 slices bread, cubed
1 can cream of mushroom soup
1 can cream of chicken soup
1 can chicken noodle soup
2 eggs
1 c. chicken broth
salt and pepper to taste

Combine all ingredients. Bake at 350° until thoroughly heated and set up, about 35 to 40 minutes.

Tommy Strine

TANGY GRILLED CHICKEN

6 boneless chicken breasts
½ c. lemon juice
1 Tbsp. minced garlic
2 tsp. pepper
2 tsp. Dijon mustard

Combine lemon juice, garlic, pepper and Dijon mustard. Pour over breasts and marinate all night. Grill breasts and brush with left-over marinade until done.

The best chicken in the world. Can bake in oven, if desired.

Mary Murphy

PALISADES PARK

2 Tbsp. Kraft fat-free Italian dressing
4 tenderized lean pork tenderloins
1 ¾ c. Hunt's chunky tomato sauce (15 oz. can)
1 Tbsp. flour
1 tsp. Joe's Italian seasoning
2 tsp. Sprinkle Sweet or Sugar Twin
¼ c. canned, sliced mushrooms, drained
¼ tsp. black pepper

Pour Italian dressing into large skillet. Place meat in skillet. Cook over medium heat, browning meat on both sides. In a medium bowl, combine tomato sauce, flour, Joe's Italian seasoning, Sprinkle Sweet or Sugar Twin, mushrooms and black pepper. Pour mixture over meat. Lower heat. Cover and simmer 10 minutes. For each serving, place one piece of meat on plate and evenly spoon ½ cup sauce over meat. Serves 4.

Hint: Do not overbrown meat or it will become tough.

Jon Wilder

MANDARIN SWEET AND SOUR PORK

Meat:

2 c. lean cubed pork
2 Tbsp. soy sauce
3 Tbsp. cornstarch
½ tsp. salt
2 c. cooking oil

Sweet-N-Sour Sauce:

⅔ c. sugar
¼ c. ketchup
⅓ c. pineapple juice
½ c. cider vinegar
2 Tbsp. soy sauce
1 tsp. garlic powder
1 Tbsp. cooking oil
2 Tbsp. cornstarch, mixed with ⅓ c. water

Mix thoroughly all meat ingredients (except oil) in a large bowl. Separate pieces and fry in oil (350°) until well done and crisp on edges (about 8 minutes). Drain oil from fried pork and spread pork on grocery bag. Keep in a warm place.

Mix first 5 sauce ingredients well and set aside.

Heat saucepan with oil. Brown garlic. Add sugar and vinegar mixture until mixture starts boiling. Stir in cornstarch mixture, stirring constantly, until it thickens and becomes translucent. Add pineapple chunks and then pork. Mix. Serves 4 people.

Terry P. Wood

SUMMER SPECTACULAR SUNDAY CHOPS

3 c. instant rice, uncooked
1 can cream of celery soup
1 can cream of mushroom soup
1 can milk
6 pork chops, browned
1 envelope dry onion soup mix

Grease a 9 x 13-inch pan. Sprinkle rice on bottom of pan. Mix together soups and milk. Pour over rice. Lay browned chops on top. Sprinkle dry onion soup over chops. Cover with foil and bake at 325° for 1 ½ to 2 hours.

Kyle Grate

LAMB MADE EASY

large piece of lamb meat (prefer leg)
thyme
lemon
olive oil
salt and pepper

Wash meat and pat dry. Rub with olive oil and sprinkle with lemon and thyme. Bake in cooking bag as directed (approximately 1 ½ hours). (Place ½ cup water in bag with flour, as directed.) Remove from the oven. Baste in juices. Add salt and pepper. Serve with rice.

Dawn Jaderany

CAJUN SHRIMP GUMBO

2 lb. shrimp, peeled
1 lb. crabmeat, flaked
⅓ c. flour
⅓ c. veggie oil
2 c. chopped onions
10 oz. pkg. frozen cut okra
8 oz. can tomato sauce
¼ c. parsley, chopped
13 oz. can chicken broth
3 bay leaves
2 Tbsp. Worcestershire sauce
1 Tbsp. thyme
1 Tbsp. Kitchen Bouquet
2 tsp. garlic powder
liquid hot pepper sauce to taste

To make roux, heat oil in large cast-iron skillet, if available. When very hot, but not smoking, add half the flour. Stir constantly with wire whisk. Add remaining flour. Stir rapidly with whisk until dark and smooth. Add vegetables and cook until tender. Add tomato sauce, 2 cups water and chicken broth. Simmer for 1 hour. Add remaining ingredients. Simmer for 15 minutes. Serve over hot rice.

Terry P. Wood

SHRIMP PASTA

¼ c. butter
4 cloves garlic
1 chopped onion
¾ c. cream
8 to 12 oz. linguine
½ tsp. salt
basil
parsley
½ c. Parmesan cheese
frozen, thawed shrimp, cooked somewhat

Saute the butter, garlic and onion. Add the shrimp, cream, linguine, salt, basil, parsley and cheese. Toss and serve.

Nikki Post

POT ROAST

3 onions
¾ c. brown sugar
½ c. white vinegar
¾ c. catsup
1 c. water
5 to lb. roast

Brown onions. Add rest of the ingredients except roast; brown and thicken. Add sauce mixture to roast. Cook 3 to 4 hours in pot. Simmer at 325°.

Greg Lesser's Aunt Carol

BARBECUE BEEF

2 ½ lb. eye of round
1 large onion, chopped
2 Tbsp. vinegar
2 Tbsp. lemon juice
1 c. ketchup
3 Tbsp. Worcestershire sauce
2 Tbsp. brown sugar
1 tsp. pepper
1 Tbsp. mustard
½ c. water
1 tsp. salt
½ c. chopped celery

Mix all and pour over meat in Dutch oven. Cover and bake at 350° for 4 hours. Shred with forks. Serve over buns.

This dish is excellent. Makes the house smell soooo good!

Mary Murphy

EGG BAKE

10 eggs, beaten
1 lb. sausage, chopped, fried and drained
2 ½ c. milk
2 c. grated Cheddar cheese
1 can mushrooms, drained
1 box or bag croutons or 12 slices bread, cubed
1 Tbsp. dry mustard
1 can cream of mushroom soup

Fry sausage. Add eggs. Combine other ingredients in bowl. Pour into an 11 x 13-inch dish. Let set overnight or 8 hours. Bake for 1 ½ hours at 325° until set in middle (watch closely).

Terry P. Wood

PORK CHOP BAKE

8 center cut pork chops, fat trimmed
Bisquick baking mix
2 chicken bouillon cubes
2 c. hot water
½ tsp. pepper

Roll pork chops in Bisquick; brown in skillet. Place in a large baking dish with tight fitted lid. Add cubes, water and pepper. Bake, covered, at 325° for 60 minutes.

The chops come out so tender you won't need a knife.

Mary Murphy

SOUR CREAM-CHILI BAKE

1 lb. ground beef
1 (15 oz.) can pinto beans, drained
1 (10 oz.) can enchilada sauce
1 (8 oz.) can tomato sauce
1 c. shredded Cheddar cheese
1 Tbsp. instant minced onion
1 (6 oz.) pkg. corn chips
1 c. dairy sour cream
½ c. shredded Cheddar cheese

In a skillet, brown ground beef; drain off fat. Stir in drained beans, enchilada sauce, tomato sauce, the 1 cup shredded cheese and instant minced onion. Set aside 1 cup of the corn chips; coarsely crush remaining chips. Stir crushed into meat mixture. Turn into a 1 ½-quart casserole. Bake, covered, at 375° for 30 minutes.

Spoon sour cream atop casserole. Sprinkle with ½ cup cheese. Sprinkle reserved chips around edge of casserole. Bake, uncovered, 2 to 3 minutes. Makes 6 servings.

Linda Barber

STUFFED CRESCENT ITALIAN BAKE

1 (15 oz.) can Ragu spaghetti sauce with meat
1 (8 oz.) can Pillsbury refrigerated quick crescent dinner rolls
½ c. grated Parmesan cheese
canned or fresh mushrooms

Cheese Filling:

¾ c. cottage cheese
½ c. shredded Mozzarella cheese
½ pkg. cream cheese, softened
1 egg
1 Tbsp. parsley flakes

Preheat oven to 400°. Spread ½ jar spaghetti sauce and mushrooms over bottom of an ungreased 10 x 6 or 8-inch (1 ½-quart) square baking dish. Spread crescent dough into 4 rectangles. Press at perforations to seal. Roll or pat out each rectangle until it is 8-inches long. Cut in half to form 8 squares. Blend all ingredients for Cheese Filling. Spoon 2 rounded tablespoonfuls of Cheese Filling down the center of each square. Roll up, allowing edges to overlap slightly. Place seam side down in prepared pan, forming 2 rows. Spread remaining spaghetti sauce and a few more mushrooms over rolls. Tightly cover baking dish with foil. Bake at 400° for 30 to 40 minutes until rolls are puffy. Uncover and sprinkle with Parmesan cheese and bake 5 to 10 minutes until light, golden brown.

Can be refrigerated 2 to 3 hours before baking.

Mindy Meloon

TUNA SALAD BAKE

1 can cream of chicken soup
1 c. dried celery
¼ c. dried onion
½ c. light mayonnaise
dash of pepper
1 (9 oz.) can tuna
1 c. cooked seashells
3 hard-boiled eggs, chopped
1 c. crushed potato chips

Mix all ingredients together in a large bowl. Pour into a long baking dish. Sprinkle with potato chips. Bake at 400° for 25 minutes.

Ron Jacquay

BRUNSWICK STEW

4 to 6 chicken breasts
3 potatoes
3 to 5 carrots
1 to 2 large onions
1 c. ketchup
2 Tbsp. lemon juice

Boil chicken breasts in 2 ½ quarts of water. Skim off fat, remove skin and shred. To broth, add chicken, potatoes, carrots and onions. Boil for 20 to 25 minutes. Add 1 cup ketchup and lemon juice.

Britney Gafken

CROCK-POT BEEF STEW

3 carrots
3 potatoes
2 lb. beef stew meat
1 c. water
1 tsp. Worcestershire sauce
1 clove garlic
1 bay leaf
1 Tbsp. salt
½ tsp. pepper
1 tsp. paprika
3 onions
1 stalk celery

Combine all ingredients in crock-pot. Cook on high 5 to 6 hours. Makes 4 to 6 servings.

Melissa Miller

CHICKEN AND DUMPLING STEW

2 cans chicken broth
1 lb. boneless, skinless chicken breasts
1 c. sliced carrots
¾ c. sliced celery
1 onion
3 small new potatoes, cubed
½ tsp. dried rosemary
¼ tsp. pepper
1 (14 ½ oz.) can diced tomatoes
3 Tbsp. flour

Dumplings:

¾ c. flour
1 tsp. baking powder
¼ tsp. onion powder
¼ tsp. salt
1 to 2 Tbsp. chopped parsley
¼ c. cholesterol-free egg substitute
¼ c. 1% milk
1 Tbsp. vegetable oil

Cut chicken in bite size pieces. Bring broth to a boil in Dutch oven. Add chicken. Cover and simmer 3 minutes. Add carrots, celery, onion, potatoes, rosemary and pepper. Cover and simmer 10 minutes. Reduce heat; stir in tomatoes and dissolved flour. Cook and stir until broth thickens.

Combine ¾ cup flour, baking powder, onion powder and salt in medium bowl. Blend in parsley. Combine egg substitute, milk and oil in small bowl. Stir in flour mixture. Do not overmix. Return broth mixture to a boil. Drop 8 tablespoons of dumpling batter into broth; cover tightly. Reduce heat and simmer 18 to 20 minutes. Do not lift lid. Dumplings are done when wooden pick inserted comes out clean.

Stephanie Stine

ELEPHANT STEW

1 medium size elephant
1 ton salt
½ ton pepper
2 small rabbits (optional)
500 bu. potatoes
200 bu. carrots
100 bu. parsley
brown gravy

Cut elephant into 1-inch cubes. This will take approximately 2 months. Cut vegetables into cubes or chunks. This will take 2 more months.

Place meat into pot(s) and cover with 1000 gallons of gravy. Cook over hot fire for 4 weeks. Shovel in salt and pepper. When meat is tender, add vegetables. Simmer for 4 weeks. Garnish with parsley. Serves 3,800 people.

If more people are expected, add the rabbits. However, this is not highly recommended as most people do not like hare in their stew.

*In dire need of a wife and family; he has too much time on his hands.

Missionary Bachelor *

MEXICAN CHICKEN CORN CHOWDER

1 ½ lb. boneless, skinless chicken breast
½ to 1 tsp. ground cumin
2 Tbsp. minced garlic
½ c. chopped onion
3 Tbsp. butter or margarine
2 chicken bouillon cubes
1 c. hot water
2 c. half and half
2 c. shredded Monterey Jack cheese
1 (16 oz.) can cream-style corn
1 (4 oz.) can chopped green chillies
¼ to 1 Tbsp. Tabasco sauce
1 medium tomato, chopped
1 red pepper, chopped

Cut chicken into bite size cubes and place in a Dutch oven (or similar pan). Brown in butter or margarine with onion and garlic until chicken is no longer pink. Dissolve bouillon cubes in hot water and

add with cumin to chicken, garlic and onion. Bring to a boil; reduce heat, cover and simmer for 5 minutes. Add half and half, cheese, corn, green chillies and Tabasco sauce. Cook and stir over low heat until cheese is melted. Add tomato and red pepper. Heat thoroughly and serve. Tastes great as an appetizer or main dish.

Dave Speer

OVEN STEW

½ lb. round steak
3 large potatoes
3 onions
3 carrots
salt
pepper
1 ½ c. water

Cut steak into 1-inch cubes. Brown the steak. Peel vegetables and cut into ¼-inch thick slices. Place layers of meat and vegetables in a large, covered casserole or baking dish. Sprinkle each layer with salt and pepper. Add water. Cover and bake in moderate oven at 350° for 2 hours or until meat and vegetables are tender. Makes 2 to 3 servings.

Courtney Baker

YOUR BASIC BACHELOR STEW

1 ½ lb. beef stew meat
1 medium onion, chopped
1 c. miniature carrots
2 ribs celery, cut into bite size pieces
4 medium potatoes, cut into bite size pieces
1 (28 oz.) can whole tomatoes, undrained
1 (10 ½ oz.) can beef broth
1 Tbsp. Worcestershire sauce
2 Tbsp. parsley flakes
1 bay leaf
1 tsp. salt
1 tsp. pepper
2 Tbsp. quick cooking tapioca

Brown beef (only slightly; makes it more tender) over medium heat. Mix beef and remaining ingredients in crock-pot or slow cooker. Lower and heat on medium all day (8 hours). Serves 4 to 6 people.

Terry P. Wood

CHEESEBURGER PIE

15 oz. can tomato sauce
15 oz. can water
1 diced onion
1 diced green pepper
2 tsp. beef bouillon
2 pkg. artificial sweetener
1 to 2 tsp. chili powder
1 lb. cooked and crumbled ground beef
8 oz. grated Cheddar
4 c. cooked rice

Combine first 7 ingredients in saucepan. Simmer 8 to 10 minutes. Add meat, 6 ounces cheese and rice. Stir until cheese melts. Turn into 9 x 13 baking dish. Top with remaining cheese. Bake at 375° until heated through (15 to 20 minutes).

Laurie Beth Ball

LAYERED TORTILLA PIE

1 lb. ground beef
1 medium onion, chopped
1 (8 oz.) can tomato sauce
1 garlic clove, minced
1 Tbsp. chili powder
½ tsp. salt
¼ tsp. pepper
1 (2 ½ oz.) can sliced ripe olives, drained (optional)
1 Tbsp. butter or margarine
6 corn tortillas (6-inch)
2 c. (8 oz.) shredded Cheddar cheese
¼ c. water

In a skillet, brown beef and onion; drain fat. Add tomato sauce, garlic, chili powder, salt and pepper. Add olives, if desired. Mix well and simmer for 5 minutes. Lightly butter tortillas on one side only; place 1 tortilla, buttered side down, in a 2-quart round casserole or in whatever it fits. Spoon about ½ cup of meat mixture on the tortilla, then sprinkle with about ⅓ cup cheese. Repeat layers, ending with cheese. Pour water around the sides of casserole (not over top!). Cover and bake at 400° for 20 minutes or until heated through. Let stand 5 minutes before cutting. Yields 4 to 6 servings.

Ruth Smith

MEXICAN DINNER PIE

1 lb. ground beef, drained
1 tsp. salt
2 tsp. chili powder
¼ to ½ tsp. Tabasco sauce
½ c. onion
16 oz. can kidney beans, undrained
6 oz. tomato paste

Crazy Crust:

½ c. flour
½ tsp. salt
½ tsp. baking powder
¼ c. shortening
½ c. sour cream
1 egg

Lightly grease and flour a 9-inch pie pan. Combine Crazy Crust ingredients. Stir until blended, about 60 to 70 strokes. (Batter will be slightly lumpy). Spread thinly on bottom and thickly up sides to within ¼-inch of pan rim.

Combine remaining ingredients. Spoon into crust. Bake 20 to 30 minutes until crust is deep golden brown at 425°. Serve with chopped lettuce, tomatoes, shredded cheese, sour cream and hot sauce.

P.S. Crust may be covered and refrigerated, unfilled, up to 12 hours.

Harold Delagrange

ENCHILADAS

1 lb. hamburger
1 onion
1 clove garlic
1 can cream of chicken soup
1 pkg. green onion dip
1 can green chilies
1 small jar pimentos
⅔ c. evaporated milk
½ lb. Velveeta cheese
1 pkg. corn tortillas
½ lb. shredded Cheddar cheese
cooking oil

Brown hamburger with onions and garlic. Drain grease and add Cheddar cheese. In heavy saucepan, combine soup, green onion dip, diced green chilies, pimentos, ⅔ cup evaporated milk and ½ pound Velveeta. Heat until cheese is melted. Dip taco shells in hot oil for a few seconds and lay on paper towel. Roll each shell with meat mixture and place in greased 9 x 12 pan. Cover with sauce. Bake at 350° for about 30 minutes or until bubbly.

The DiNatale's

BEEF ENCHILADAS

1 can tomato soup
1 can cream of mushroom soup
1 can enchilada sauce
1 can refried beans
soft tortillas
1 lb. hamburger
Cheddar cheese, shredded

Combine soups and enchilada sauce in pan; heat. Fry hamburger and combine with sauce. Spread thin layer of refried beans on one side of tortillas. Fill each tortilla with meat mixture. Roll the tortilla and place in a casserole dish. Pour any remaining soup-meat mixture on top. Top with cheese. Bake at 350° for 15 to 20 minutes.

Melissa Smith

CHICKEN ENCHILADAS

2 ½ boneless, skinless chicken breast, cooked and shredded
2 c. cream of chicken soup
16 oz. sour cream
16 oz. shredded Cheddar cheese
10 to 20 flour tortillas
chopped green or white onions (optional)

Combine soup and sour cream. Mix chicken and 8 ounces of cheese. Add just enough soup mixture to moisten. Add chopped onion, if desired, to chicken mixture; fill flour tortillas and roll. Place in a 13 x 9 x 2-inch baking pan. Top with remaining sauce. Top with remaining cheese and bake at 350° until heated through and cheese melts.

Erica Handlin

CHICKEN ENCHILADAS

3 cooked and shredded chicken breasts
1 can cream of chicken soup
½ c. shredded Mozzarella
¼ c. sour cream
1 to 2 Tbsp. salsa

Mix cream of chicken, Mozzarella cheese, sour cream and salsa. Fill each tortilla with about 1 tablespoon of mix. Roll up and put in a 9 x 13 pan. Put Mozzarella cheese and salsa on top. Bake at 350° for 35 to 30 minutes.

Josh Miller's favorite.

Reuben Miller

CHEESE ENCHILADAS

1 ½ lb. cottage cheese
1 c. chopped onions
2 Tbsp. chopped green chilies (optional)
1 tsp. cumin
1 (10 oz.) can enchilada sauce
2 c. shredded cheese

In mixing bowl, stir together the first 4 ingredients. Wrap 10 corn or flour tortillas in a towel. Microwave on High 45 seconds. Divide filling among tortillas. Roll up each one tightly. In lightly greased 13 x 9 dish, place rolls, seam side down. Pour the enchilada sauce over the rolls. Microwave on High 12 minutes. Cover with the cheese and microwave 1 to 2 minutes more until cheese is almost melted. Garnish with sour cream, if desired. Makes 5 servings.

Annie Jacquay

FROSTED MEAT LOAF

1 egg
⅓ c. oatmeal
⅓ c. barbecue sauce
1 ½ lb. ground beef
4 servings instant mashed potatoes (use only half the milk)
3 slices American cheese
salt
pepper

Beat egg with fork. Add oatmeal, barbecue sauce, salt, pepper and ground beef. Shape into an 8 x 4-inch loaf in baking dish. Bake at 350° for 1 hour and 15 minutes. Remove and drain off fat. Fix instant potatoes using only half the milk. Using a knife, frost the meat loaf. Bake another 15 minutes. Put cheese on top.

Wade McWilliams

MEAT LOAF

1 egg, slightly beaten
1 c. quick oats
⅓ c. catsup
¼ c. finely chopped onions or substitute 3 tsp. onion powder or 2 Tbsp. dehydrated onion
2 Tbsp. Worcestershire sauce
1 tsp. seasoned salt
½ tsp. black pepper
2 lb. lean ground beef (sirloin or round)

Preheat oven to 350°. Mix all ingredients, except meat, together. Thoroughly combine mixture with meat. Put in loaf pan, shaping into loaf with a flat top. Top with more catsup, as desired. Bake, uncovered, for 1 hour to 1 hour and 15 minutes.

Shafer Family favorite.

SWEET AND SOUR MEATBALLS

2 lb. hamburger
¼ lb. crackers (Ritz or Saltine)
Accent, salt and pepper
2 eggs
½ c. tomato juice

Sauce:

1 c. sugar
1 c. catsup
dash of Worcestershire sauce

Form first 5 ingredients into golf ball size meatballs. Place in baking dish. Pour sauce over meatballs and bake 45 minutes at 350° or 15 minutes in microwave. Turn several times if cooked in the microwave.

Tracy Weller

BARBECUED MEAT BALLS

Meat Balls:

3 lb. ground beef
15 oz. can evaporated milk
2 c. quick cooking oatmeal
1 c. onion
2 eggs
2 tsp. salt
2 tsp. garlic powder
½ tsp. chili powder
½ tsp. black pepper

Sauce:

2 c. catsup
1 ½ c. light brown sugar
2 Tbsp. liquid smoke or Worcestershire sauce
½ c. chopped onion
½ tsp. garlic powder

Mix thoroughly with hands and make meat balls. This can be speeded by using a ¼ cup ice cream scoop to form balls. This recipe can be barely squeezed into a 9 x 13 baking dish.

Combine sauce ingredients and pour over meatballs. Bake at 350° for 50 to 60 minutes.

Becky Patton

BARBECUE MEATBALLS

Meatballs:

2 lb. ground chuck
1 small onion
1 egg

Sauce:

1 small bottle Brook's ketchup
1 small onion, minced
4 Tbsp. lemon juice
salt and pepper
1 tsp. garlic salt
1 large garlic clove, minced
1 c. (8 oz.) water

Combine meat ingredients. Shape into balls. Brown in oil. Arrange in baking dish.

Combine sauce ingredients. Bake, uncovered, 1 ½ hours at 300°. Freeze leftovers. Serves 6 to 8.

Terry P. Wood

SUNDAY DINNER MEATBALLS

1 Tbsp. water
2 Tbsp. catsup
1 slice crumbled bread
2 tsp. minced onion
1 lb. ground beef
1 Tbsp. oil
1 pkg. brown gravy mix
1 ⅓ c. water
¼ tsp. nutmeg

Thoroughly combine 1 tablespoon water, catsup, bread crumbs and minced onion. Evenly combine with ground beef. Form into 1-inch balls. Refrigerate 20 minutes. Brown meatballs in hot oil.

Drain off fat. Combine brown gravy mix, 1 ⅓ cups water and nutmeg. Pour over meatballs. Cover and simmer over low heat 10 minutes. Serve over noodles or rice. Makes 4 servings.

Jeff Seigel

PIQUANT MEATBALLS

2 lb. ground beef
1 egg, beaten
½ c. bread crumbs
1 tsp. salt
pepper to taste

Sauce:

12 oz. bottle chili sauce
6 oz. grape jelly
1 lemon, juiced

Combine meat, bread crumbs and seasonings. Shape into balls the size of walnuts. Drop gently into sauce.

For sauce, mix chili sauce, jelly and lemon juice in heavy skillet until blended. Add meatballs. Cover and simmer for 2 hours. Stir to prevent sticking.

Carmen Adams

BEEF GOULASH

¼ c. vegetable oil
2 lb. boneless rump or chuck, cut in 1-inch cubes
3 medium size onions, sliced
2 cloves garlic, minced
1 (16 oz.) can tomatoes
4 tsp. paprika
2 beef cubes
1 tsp. marjoram
1 tsp. thyme
¼ tsp. Tabasco sauce
1 bay leaf

Brown meat in 2 tablespoons oil (2 batches). Remove from pan and reserve. Heat 2 tablespoons oil. Cook onion and garlic for 5 minutes or until lightly browned. Stir in tomatoes, spices, beef cubes and Tabasco sauce. Add meat. Cover and simmer for 1 ½ to 2 hours or until tender. Serve over noodles, mashed potatoes or rice.

Ryan Warner

GOULASH

1 lb. ground beef or turkey
1 large can peeled whole tomatoes
1 large can tomato sauce
1 lb. box medium shell noodles

Cook noodles. Cook ground beef or turkey until brown. Combine beef, peeled tomatoes and tomato sauce. Add noodles last.

Arlene Jewell

HOBOS

1 thick hamburger patty
4 potato slices
several sliced onions
ketchup
1 slice cheese

You will need 1 sheet of aluminum foil.

Place the hamburger patty on the foil. Place the onions on the patty. Place the slices of potatoes on the patty. Place the cheese on top, then put the ketchup on. (You can put ingredients on to your own liking.) Wrap the foil around the hobo and bake at 450° for 20 to 30 minutes. Time may vary.

David Crosby

BREAKFAST CASSEROLE

2 lb. sausage, browned
1 can crescent rolls (8 oz.)
2 c. shredded cheese
4 eggs, beaten
¾ c. milk
¼ tsp. salt
⅛ tsp. pepper

Butter a 9 x 13 pan. Spread crescent rolls in bottom of pan. Sprinkle sausage and cheese over crescent rolls. Combine remaining ingredients and pour over sausage and cheese. Bake at 400° for approximately 30 minutes.

Can be prepared the night before and baked in the morning.

Dian Moore

EASY BREAKFAST STRATA

1 lb. country sausage
8 eggs
10 slices bread, cubed (about 10 c.)
3 c. milk
2 c. shredded Cheddar cheese (about 8 oz.)
2 c. sliced fresh mushrooms (about 8 oz.)
1 (10 oz.) pkg. frozen and cut asparagus, thawed and drained
2 Tbsp. margarine or butter, melted
2 Tbsp. flour
1 Tbsp. dry mustard
2 tsp. basil
1 tsp. salt

In a large skillet, brown sausage; drain. In a large bowl, beat eggs. Add remaining ingredients; mix well. Spoon into greased 13 x 9-inch baking pan. Cover and refrigerate 8 hours or overnight. Preheat oven to 350°. Bake 60 to 70 minutes or until knife inserted near center comes out clean.

Use a little more than a pound of sausage and more than 8 ounces of Cheddar cheese.

Matt Van Fosen

BREAKFAST PITA

6 eggs
1 large onion
warm pita bread
lemon (optional)
3 tomatoes (optional)

Fry onion until golden. Add eggs and stir together until eggs are done (like scrambled eggs). Put egg and onion mixture into halved pita bread pocket. Squeeze lemon wedge over eggs and a bit of salt, if desired. Serve.

Jacob Jaderany

CLARKSVILLE BREAKFAST SQUARES

1 (8 oz.) pkg. crescent rolls
1 (8 oz.) pkg. smokey links
2 c. shredded cheese
¾ c. milk
4 eggs, well beaten
½ tsp. salt
¼ tsp. pepper
¼ tsp. oregano

Grease a 9 x 13-inch pan. Line bottom with crescent rolls and flatten to cover entire pan. Sprinkle cheese over dough. Slice meat and arrange over cheese. Beat eggs and add milk and spices. Pour over meat and cheese. Bake at 350° for 40 minutes.

Elaine Norton

SUNSHINE BAKED EGGS

1 lb. sliced bacon
14 eggs
1 ⅓ c. cottage cheese
1 (8 oz.) can crushed pineapple, drained
1 tsp. vanilla extract
chopped fresh parsley (optional)

In a skillet, cook bacon until crisp; drain and discard all but 2 tablespoons drippings. Crumble bacon. In a large bowl, lightly beat

eggs. Add bacon and drippings, cottage cheese, pineapple and vanilla. Pour into a greased 11 x 7 x 2-inch baking dish. Bake, uncovered, at 350° for 40 to 45 minutes or until a knife inserted near center comes out clean. Let stand for 5 minutes before serving. If desired, garnish with parsley. Yields 8 servings.

Matt Van Fossen

CHEESE POTATOES

2 lb. frozen hash browns
2 c. Cheddar cheese
1 medium onion, chopped
8 oz. sour cream
½ c. margarine
1 lb. ground beef
2 c. crushed corn flakes
½ c. margarine, melted

Place thawed potatoes in a 9 x 13-inch pan. Saute onion in margarine, then add cheese and meat. Mix all together with potatoes and bake for 45 minutes at 350°. At the last 5 minutes, top with crushed corn flakes and margarine. Bake until lightly browned and crunchy.

Sarah Haworth

HAM AND CHEESE CUPS

1 can Hungry Jack flaky biscuits
8 oz. cream cheese, softened
¾ c. chopped ham
1 c. Cheddar cheese

Grease muffin tins and put in a biscuit, pressing down in center to make room for filling. Mix up cream cheese, ham and cheese. Put about 2 tablespoons filling in center of each biscuit. Bake at 375° for 20 to 25 minutes. Or bake half the time, freeze, then when you want to serve, bake until hot and browned.

Carmen Adams

SUMPTIOUS HAM

5 to 7 lb. fully cooked ham
1 (20 oz.) can crushed pineapple
½ to ¾ (20 oz.) pkg. brown sugar
⅛ to ¼ tsp. ground cloves
whole cloves and maraschino cherry halves *

*Stud ham with cloves and cherries, if desired.

Score ham on the diagonal approximately ½ to ¾-inch deep. Score again in the opposite direction so cuts resemble diamonds. Mix pineapple, brown sugar and cloves in dish. Pour this mixture over

ham while pulling at sides of ham to separate scored areas. This allows mixture to sink into scored areas. This may require an extra pair of hands to pack mixture into crevices, but it's worth the effort. Using more foil than you think necessary, cover pan, making a "tent." Bake at 350° to 375° for 1 to 1 ½ hours. Can be cooked at lower temperature for longer period of time.

Becky Patton

HAM MACARONI CASSEROLE

3 c. cooked macaroni
2 c. grated cheese
1 ½ c. cooked, diced ham
1 (10 ½ oz.) can cream of chicken soup
2 c. milk

Heat oven to 350°. Mix all ingredients. Pour into buttered 2-quart baking dish. Bake 60 minutes.

Linda Miller

BAKED MACARONI AND CHEESE

16 oz. pkg. elbow macaroni, cooked
½ to ¾ stick margarine, cubed
16 oz. Velveeta cheese, cubed
salt and pepper to taste
milk

In a 2-quart baking dish (bowl type works best), layer macaroni, margarine and cheese. Salt and pepper. Add milk so that it almost covers macaroni. Bake at 350° for 45 to 60 minutes.

Nathan Ball

TEXAS HASH

4 lb. ground chuck or beef
4 medium onions, chopped
4 green peppers, chopped
2 (28 oz.) cans tomatoes
1 (15 oz.) can tomato sauce
2 c. water
4 tsp. chili powder
4 tsp. salt
4 tsp. Worcestershire sauce
2 c. raw rice (converted)

Brown beef in skillet and drain off fat. Put all ingredients in crock-pot. Stir thoroughly. Cover and cook on low 6 to 8 hours (or high 4 hours).

Francis Smith

EASY QUICHE

4 eggs
1 can broccoli Cheddar cheese soup
½ c. milk
1 c. shredded Cheddar cheese
½ c. diced, cooked turkey
½ c. cooked, chopped broccoli
1 (9-inch) unbaked pie crust

Beat eggs until foamy. Gradually add soup and milk. Sprinkle pie crust with cheese, meat and vegetable. Pour soup mixture all over. Bake at 350° for 50 minutes or until center is set. Let stand 10 minutes before serving.

This is my favorite. You can use other soups, cheese, meat and vegetables as long as correct measurements. Example: Cream of mushroom soup, Swiss cheese, bacon and mushrooms are a good combination.

Mary Murphy

STUFFED SHELLS

1 lb. ground beef
15 oz. Ricotta cheese
8 oz. shredded Mozzarella cheese
garlic powder and salt to taste
¾ c. mayonnaise
1 jar spaghetti sauce
Parmesan cheese
1 large box jumbo shells

Brown and drain ground beef. Blend next 4 ingredients. Stir together well and add to meat. Cook shells according to directions on package. Stuff shells and layer, single file, on baking sheet. Cover with sauce. Sprinkle with Parmesan cheese. Cover with foil. Bake, covered, in a 325° oven for 15 minutes. Bake, uncovered, for another 10 minutes.

Donna Jewell

JOHNNEY MARZETTI

2 family size cans Franco-American spaghetti
1 lb. ground beef
American cheese

Cook ground beef in skillet until brown. Add spaghetti. When spaghetti is warm, layer cheese on top. When cheese is melted, let it cool, then serve.

Rachel Heingartner

SPAGHETTI BAKE

1 lb. spaghetti, cooked
4 cans pizza sauce
favorite pizza toppings
Mozzarella cheese

Place cooked noodles in 9 x 13 pan. Put toppings on. Cook until hot. Put cheese on, then cook until cheese is melted.

Mark Freed

BAKED SPAGHETTI

1 c. chopped onion
1 c. chopped green pepper
1 Tbsp. butter or margarine
1 (28 oz.) can tomatoes (with liquid), cut up
1 (4 oz.) can mushrooms, drained
1 (2 ¼ oz.) can sliced ripe olives, drained
2 tsp. dried oregano
1 lb. ground beef, browned and drained
12 oz. spaghetti, cooked and drained
2 c. (8 oz.) shredded Cheddar cheese
1 (10 ¾ oz.) can condensed cream of mushroom soup, undiluted
¼ c. water
¼ c. Parmesan cheese

In a large skillet, saute onion and green pepper in butter until tender. Add tomatoes, mushrooms, olives and oregano. Add ground beef, if desired. Simmer, uncovered, for 10 minutes. Place half of the spaghetti in a greased 13 x 9 x 2-inch baking dish. Top with half of the veggies. Sprinkle with 1 cup of Cheddar cheese. Repeat layers. Mix soup and water until smooth. Pour over casserole. Sprinkle with Parmesan cheese. Bake, uncovered, at 350° for 30 to 35 minutes. Makes about 12 servings.

Renee Miller

MANICOTTI

1 pkg. manicotti
¾ c. hamburger
½ c. chopped onions
1 clove garlic, minced
1 (28 oz.) can tomatoes
1 (6 oz.) can tomato paste
1 tsp. salt
1 tsp. parsley flakes
1 tsp. basil leaves
1 tsp. brown sugar
½ to 1 tsp. oregano leaves
¼ tsp. peppers
grated Parmesan
1 (16 oz.) Ricotta
1 egg, beaten
2 c. shredded Mozzarella
¼ c. dried green onions
uncooked sauce

Simmer ingredients. Fill manicotti with hamburger, Ricotta, egg, Mozzarella, green onions, salt, parsley and Parmesan. Prepare and drain manicotti. Pour half the sauce in dish. Place manicotti. Top with half the sauce. Sprinkle with ingredients. Cover and bake at 350° for 30 to 40 minutes.

Britney Gafken

SPINACH STUFFED MANICOTTI

2 eggs
24 oz. cottage cheese
⅓ c. Parmesan cheese
2 c. Mozzarella cheese
1 (1 oz.) pkg. chopped spinach
1 Tbsp. parsley
¼ tsp. salt
1 (28 oz.) jar spaghetti sauce
1 c. water
1 ½ pkg. manicotti shells

Mix eggs, cottage cheese, Parmesan cheese, 1 ½ cups Mozzarella cheese, drained spinach, parsley and salt. Stuff uncooked manicotti shells and lay in baking dish. Mix sauce and water. Pour over manicotti. Bake, covered, at 375° for at least 1 hour. Sprinkle with remaining Mozzarella cheese at the end.

Jeff Brown

CAVATINI

1 lb. Italian sausage
1 (7 oz.) pkg. assorted pasta
1 pkg. pepperoni
1 chopped onion
1 (32 oz.) Prego spaghetti sauce
1 (8 oz.) can mushrooms
1 (8 oz.) pkg. Mozzarella cheese
1 chopped green pepper

Preheat oven to 350°. Brown sausage and pepperoni; drain off excess grease. Cook pasta according to package directions. Either combine all ingredients except for cheese, or layer ingredients. Top with cheese. Bake at 350° for 30 minutes. Let stand for 10 minutes before serving.

Karen Ernst

CAVATINI

1 ½ lb. ground beef
¼ c. onion
1 tsp. salt
1 tsp. pepper
1 jar traditional pizza sauce
1 small can mushrooms
1 ½ tsp. garlic salt
1 small can Hunt's special tomato sauce
1 to 2 dashes chili powder
1 small box macaroni shells
8 oz. Mozzarella cheese

Brown the ground beef, onion, salt and pepper, then drain. Add pizza sauce, Hunt's tomato sauce, jar of mushrooms, garlic salt and chili powder. Cook macaroni shells ¾ way done; drain. Add to sauce; simmer a little. In baking dish, add half of the mixture. Sprinkle cheese over first half. Add rest of the mixture. Sprinkle more cheese on top. Bake at 375° for 10 to 15 minutes until cheese is well melted.

Tina Crosby

DUMPLINGS-ITALIAN STYLE

2 ½ c. boiled potatoes
2 eggs
½ tsp. salt
2 ¼ c. flour
1 can tomato sauce
1 c. grated Parmesan cheese

Place mashed potatoes, eggs and salt in mixing bowl; mix. Add 1 ½ cups flour. Knead mixture on floured board, adding the remaining flour. Cut into 6 pieces. Roll dough into long sausage-like strips and cut into ⅔-inch long pieces. Sprinkle with flour. Have ready a large pan with 8 quarts boiling water with 2 tablespoons salt. Drop dumplings into water; remove when they rise to the top. Add sauce to dumplings and mix in ⅔ of the cheese. Top with remaining cheese.

Dana Manella

CHOPPED BEEF AND YORKSHIRE PUDDING

1 lb. ground round or sirloin
3 Tbsp. Prime Choice sauce
2 Tbsp. chopped parsley
1 ¼ tsp. salt
pinch of nutmeg
1 c. flour
1 c. milk
2 eggs
3 Tbsp. butter

Combine beef, steak sauce, onion, 1 teaspoon salt and nutmeg. Set aside. In deep bowl, mix together flour and remaining ¼ teaspoon salt. Gradually beat in milk with rotary mixer. Add eggs and beat for 2 minutes. In preheated 400° oven, melt butter. Pour in half the batter. Spoon on meat mixture. Pour on remaining batter. Bake for 35 minutes. The best dinner!

Betty and Ruth Smith

HANKY PANKY

1 lb. ground beef
1 lb. Bob Evans sausage
1 lb. Velveeta cheese
1 tsp. Worcestershire sauce
1 tsp. oregano
½ tsp. garlic salt
½ tsp. salt and pepper
1 to 2 loaves party rye

Brown meat; drain. Add diced cheese; stir once over low heat. Add all spices and sauces. Spread mixture over party rye and serve. Any extra can be frozen.

Sarah Haworth

SAUSAGE AND HASH BROWN MINI-FRITTATAS

1 lb. bulk sausage
1 large onion, chopped
2 c. frozen hash browns, thawed
1 c. grated Cheddar cheese
3 Tbsp. all-purpose flour
8 eggs, beaten
1 c. Ranch-style salad dressing
½ c. milk
salsa (as an accompaniment)

Preheat the oven to 325°. In a large skillet over medium heat, saute the sausage and onion, breaking up the sausage. Cook until the meat is no longer pink. Drain the sausage and let it cool. Transfer the mixture to a large mixing bowl. Add the potatoes and cheese; toss to mix. (This recipe can be made one day head to this point and refrigerated.) Stir the flour into the mixture. Add the eggs, dressing and milk; stir well. Spoon this mixture into greased muffin tins (2 ¾-inch), filling each cup halfway. Bake 15 to 20 minutes or until golden brown. Serve with warm salsa.

Cindy Ogden

FLOOR TILE

rice
corn
eggs
bologna
cheese (any kind)
ground beef

Put it in a frying pan and stir. Put rice in the pan and fry. Add 1 cup of water. Stir in all other ingredients. Fry for 15 minutes.

Bachelor
(In Need Of A Wife)

POLISH SAUSAGE AND CABBAGE

1 ½ heads green cabbage, coarsely shredded
2 medium onions, chopped
2 medium Russet potatoes, peeled and diced
1 red bell pepper, chopped
2 garlic cloves, minced
⅔ c. dry white wine
1 ½ lb. Polish kielbasa or smoked beef sausage, cut in 1-inch slices
1 (28 oz.) can cut up, peeled tomatoes, undrained
1 Tbsp. Dijon mustard
¾ tsp. caraway seeds
½ tsp. pepper

In a 6-quart crock, combine cabbage, onions, potatoes, red pepper, garlic, wine, sausage, tomatoes (with liquid), mustard, caraway seeds and pepper. Mix well. Cover and cook on low setting 7 to 8 hours or until cabbage is tender.

Chris Hoeppner

NATHAN BURGERS

½ lb. ground beef
A.1. sauce
Worcestershire sauce
hot chili powder
onion powder
salt
pepper

Smash ground beef into patty, approximately ½-inch thick, as it is cooking. Add desired amount of flavorings listed.

Nathan Kipfer

MEATBALL HERO SANDWICHES

1 lb. lean ground beef
1 egg, beaten
½ c. Italian seasoned bread crumbs
2 Tbsp. minced fresh parsley
⅛ tsp. black pepper
2 Tbsp. vegetable oil
1 (30 oz.) jar Ragu Old World Style
6 crusty rolls, split and toasted
6 slices Mozzarella cheese

In a large bowl, thoroughly combine meat, egg, bread crumbs and seasonings. Shape into 1 ½-inch meatballs. In a large skillet, thoroughly brown meatballs on all sides in vegetable oil; drain fat. Add sauce. Cover and simmer 30 minutes. Fill rolls with sliced meatballs. Top with cheese and bake 5 minutes at 350° or until cheese melts. Serves 6.

Anthony Finnegan's favorite.

SANDWICH SUPREME

hamburger bun
sliced ham
Miracle Whip
Kraft single cheese
Grey Poupon honey mustard

Place ham on bottom bun. Place cheese on ham. Spread on mustard and mayonnaise. Microwave for a yummy treat!

Tony Zorger

ALBINO CHILI

1 tsp. olive oil
1 medium onion
2 cloves garlic
1 (15.5 oz.) can Great Northern beans
¾ lb. boneless chicken breasts
3 tsp. cumin
2 tsp. oregano
¾ c. canned chicken broth
1 can chopped green chilies
red bell peppers and Monterey Jack cheese (to garnish)
dash of cayenne pepper, salt and pepper

Cut chicken into thin strips. Cook onion and garlic in oil. Add chicken and spices. Drain and rinse beans. Add to skillet with broth and chilies, then season. Garnish with red bell peppers and Monterey Jack cheese.

Tim Binkley's favorite.

CHICKEN SOUTH PACIFIC

4 boneless chicken breasts
¼ c. oil
2 c. "Ocean Spray" cranberry juice
1 Tbsp. cornstarch
1 Tbsp. soy sauce
1 Tbsp. vinegar
1 Tbsp. sugar
¼ c. almonds
¾ c. raisins
¾ c. Minute rice
¼ tsp. salt
1 pepper, in rounds
1 onion, in rounds

Preheat the oil in electric skillet. Place chicken in skillet and cover. Cook at 350° for 10 minutes. Pour off oil. Add cranberry juice, cornstarch, soy sauce, vinegar and sugar; simmer for 15 minutes. Add almonds, raisins, rice, salt, peppers and onions. Cook 10 minutes more, uncovered, in the skillet.

Rebecca Coburn

POLYNESIAN DINNER

hot steamed rice
cooked chicken (10 thighs or 3 chicken breasts)
hot gravy
1 can each: cream of chicken, cream of celery and cream of mushroom soup, undiluted
8 oz. chicken broth
2 medium onions, chopped
2 c. diced celery
1 ½ cans crushed pineapple, drained
4 medium tomatoes, cut into wedges
12 oz. sharp Cheddar, shredded or grated
7 oz. coconut
pecans, chopped

Build a mountain in order as each ingredient is passed.

Dian Moore

DAD'S TACO FILLING

2 large (30 oz.) cans refried beans
1 medium chopped onion
2 lb. ground beef
1 ½ lb. cubed Velveeta cheese
1 large jar salsa
1 small can green chilies
2 jalapeno peppers, chopped finely

Brown ground beef and onions together. Drain off excess grease. Place ground beef and onion mixture into a large cooking pot. Add refried beans and mix, then add cheese and salsa. Simmer until cheese has melted. Add green chilies and jalapenos; mix. Let simmer approximately 1 hour.

P.S. Add jalapenos as desired. Serves small army.

Steve Smith

UPSIDE-DOWN PIZZA

1 ½ lb. ground beef
½ c. water
1 (1 ½ oz.) envelope spaghetti sauce mix
15 oz. can tomato sauce
1 tsp. oregano
1 medium onion, chopped
8 oz. Mozzarella cheese

Batter:

2 eggs
1 c. milk
1 Tbsp. vegetable oil
1 c. flour
½ tsp. salt
½ c. Parmesan cheese

Brown beef and onion, stirring to crumble. Pour off fat. Add spaghetti mix, tomato sauce, oregano and water. Simmer 10 minutes, stirring often. Spoon onto a greased 13 x 9-inch pan. Top with Mozzarella cheese.

Prepare batter. Beat eggs, milk and oil with rotary beater. Add flour, salt and Parmesan cheese. Beat until smooth. Pour over meat mixture. Cover and bake at 400° for 30 minutes or until puffed and brown.

Jacob and Katelyn Grimm

EASY SPINACH PIE

1 (10 oz.) pkg. frozen, chopped spinach, thawed and drained
1 bunch green onions, chopped
2 small garlic cloves, crushed
3 beaten eggs
1 c. cottage cheese
⅔ c. crumbled Feta cheese
3 Tbsp. flour
½ tsp. dill
salt and pepper to taste
1 (9-inch) pie crust
2 tsp. margarine
2 tsp. veggie oil

Spread 2 tablespoons oil over pie crust and set aside. Saute onions and garlic in 2 teaspoons margarine. Beat eggs. Add both Feta cheese and cottage cheese, flour, spices, onions and garlic. Spoon into oiled pie crust and bake at 350° for 45 to 60 minutes until set and lightly browned. Let stand 5 minutes. Serve.

Terry P. Wood

SPINACH LASAGNA

1 medium onion, chopped
2 cloves garlic, minced
1 Tbsp. olive oil
2 to 3 Tbsp. water
1 lb. Ricotta cheese
¼ c. Parmesan cheese
1 ½ lb. chopped and packed fresh spinach or 1 pkg. frozen, thawed and drained
2 egg whites, beaten
¼ tsp. black pepper
2 to 3 Tbsp. fresh chopped parsley
½ lb. lasagna noodles
6 oz. Mozzarella cheese
6 c. "real Italian tomato sauce" or canned tomato sauce

Saute onion and garlic in olive oil, adding water to keep it from sticking. Combine Ricotta, Parmesan, spinach, egg whites, pepper, parsley and sauteed garlic. Mix well.

Spray 13 x 9 x 2-inch casserole dish. Arrange a layer of uncooked noodles on bottom. Top with ⅓ of the cheese mixture. Sprinkle with Mozzarella and spread with tomato sauce. Repeat twice, ending with sauce. Cover pan with foil, shiny side down, crimping edges tightly. Bake at 350° for 60 to 70 minutes. Let stand 10 to 15 minutes.

Special Note: If using regular tomato sauce, add at least ½ cup water or cook noodles before assembling lasagna.

Terry P. Wood

SPECIAL K LOAF

1 lb. cottage cheese
2 eggs, beaten
2 ½ c. Special K cereal
1 onion, chopped
¼ c. chopped walnuts or pecans
¼ c. oil
1 ½ envelopes George Washington broth

Mix all ingredients together and pour into an 8 x 8 baking dish. Bake at 325° for 45 minutes.

The DiNatale's

VEGETABLE PIZZA

1 pkg. crescent rolls
1 (8 oz.) cream cheese
⅓ c. real mayo (can be fat-free)
1 tsp. dill weed
1 tsp. garlic powder
1 Tbsp. Ranch Valley dressing mix

Crust: Unroll and press dough, sealing seams to fit a sprayed 9 x 13 pan. Bake at 375° for 8 minutes. Cool.

Combine next 5 ingredients; cream well. Spread on crust. Top with finely chopped vegetables (green onion, broccoli, green peppers, cauliflower and carrots). Sprinkle with a mixture of Cheddar and Mozzarella cheese. Cover and refrigerate.

Can be made the night before.

Hager Family

"PIZZA" VEGETARIAN

2 (8 servings) pkg. crescent rolls
8 oz. cream cheese
⅔ c. Miracle Whip
½ tsp. dill weed
½ tsp. garlic salt
diced cucumbers
green peppers
celery
cauliflower
zucchini
olives
broccoli
onions
black olives
pineapple
shredded Cheddar, Mozzarella or Swiss cheese

Lay the crescent rolls on a large cookie sheet. Bake at 350° for 7 minutes or until golden brown. Cool completely.

Mix together the cream cheese, Miracle Whip, dill weed and garlic salt. Refrigerate while crust is cooling. Spread mixture on cooled crust.

Top with any of the vegetables. Top with the cheese.

Paula and Parri Norman

VEGGIE PIZZA

1 pkg. crescent rolls
1 pkg. Philadelphia cream cheese, softened
1 pkg. Ranch House dressing (dry)
cauliflower
tomatoes, diced
cheese
broccoli, cut up small
green peppers, diced

Spread out the rolls and bake on pizza pan. Mix together the cream cheese and dressing and spread over crust. Sprinkle over the top, the cauliflower, tomatoes, cheese, broccoli and green peppers. Eat and enjoy.

Dianne Woodworth

-•EXTRA RECIPES•-

–•YOUR FAVORITE RECIPES•–

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Vegetables

How To Can Vegetables

POINTS ON PACKING

Raw pack. Pack cold raw vegetables (except corn, lima beans, and peas) tightly into container and cover with boiling water.

Hot pack. Preheat vegetables in water or steam. Cover with cooking liquid or boiling water. Cooking liquid is recommended for packing most vegetables because it may contain minerals and vitamins dissolved out of the food. Boiling water is recommended when cooking liquid is dark, gritty or strong-flavored, and when there isn't enough cooking liquid.

PROCESSING IN A PRESSURE CANNER

Use a steam-pressure canner for processing all vegetables except tomatoes and pickled vegetables.

Directions. Follow the manufacturer's directions for the canner you are using. Here are a few pointers on the use of any steam-pressure canner:

• Put 2 or 3 inches of boiling water in the bottom of the canner; the amount of water to use depends on the size and shape of the canner.

• Set filled glass jars or tin cans on rack in canner so that steam can flow around each container. If two layers of cans or jars are put in, stagger the second layer. Use a rack between layers of glass jars.

• Fasten canner cover securely so that no steam can escape except through vent (petcock or weighted-gage opening).

• Watch until steam pours steadily from vent. Let it escape for 10 minutes or more to drive all air from the canner. Then close petcock or put on weighted gage.

• Let pressure rise to 10 pounds (240 degrees F). The moment this pressure is reached, start counting processing time. Keep pressure constant by regulating heat under the canner. Do not lower pressure by opening petcock. Keep drafts from blowing on canner.

• When processing time is up, remove canner from heat immediately.

With glass jars, let canner stand until pressure is zero. Never try to rush the cooling by pouring cold water over the canner. When pressure registers zero, wait a minute or two, then slowly open petcock or take off weighted gage. Unfasten cover and tilt the far side up so steam escapes away from you. Take jars from canner.

HOW TO CHECK CANNING JARS

The first step in home canning should take place long before food and equipment are assembled and ready to go. Jars and other supplies should be checked prior to the canning session. In that way, you can replace damaged supplies and purchase new ones to avoid costly delays or inconvenience.

Here are some tips to help you.

Choosing mason jars. Jars manufactured especially for home canning generically are called mason jars and must be used when preserving. They are designed with a specially threaded mouth for proper sealing with mason lids. So, can with standard mason jars only.

Preparing glass jars. Check all jars, rings and lids carefully. Discard any with nicks or cracks in top sealing edge and threads that may prevent airtight seals. Rings should be free of dents or rust. Select the size of closures - widemouth or regular - that fits your jar. Wash jars in hot, soapy water and rinse well. Then place in boiling water for 10-15 minutes. Keep jars in hot water until ready to use. Boil lid according to package directions.

Closing glass jars. Always wipe jar rim clean after food product is packed. Place lid on jar with button side up. Screw rings on firmly, but don't force. Do not re-tighten rings after processing or cooling.

A new lid that snaps down and clicks as the jar cools, providing visible proof of sealing, called Magic Button ® is made by Owens-Illinois. Its red button pops up when the seal is broken. The Magic Mason jars that go with the special lids have metric measurements as well as customary U.S. measurements molded on the side.

Jar transfer. Use jar lifter or long-handled canning tongs to transfer jars to and from canner safely. Place hot jars on rack or towel, allowing 2-inches of air space on all sides for jars to cool evenly.

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VEGETABLES

PARTY POTATOES

8 to 10 medium potatoes
8 oz. pkg. cream cheese
1 tsp. garlic salt
8 oz. sour cream

Boil potatoes and mash. Add remaining ingredients. Add a little milk if too stiff. Put in a 2-quart casserole dish. Dot with butter and bake 30 minutes at 350°, uncovered. Can make ahead, refrigerate and then bake the next day.

Courtney Frisinger

POTATO CASSEROLE

2 lb. frozen hash browns, partially thawed
½ c. chopped onion
1 tsp. salt
¼ tsp. pepper
1 (16 oz.) carton sour cream
¼ c. melted butter
1 (10 ¾ oz.) can cream of chicken soup
2 c. shredded sharp Cheddar cheese
1 ½ c. crushed corn flakes
¼ c. melted butter

Combine potatoes and onions in a 9 x 12 x 2-inch baking pan. Sprinkle with salt and pepper. Combine sour cream, ¼ cup melted butter, soup and cheese in a medium bowl; stir well. Pour cheese mixture over potatoes and stir lightly. Combine corn flakes and remaining ¼ cup melted butter. Sprinkle over potato mixture. Bake, uncovered, at 350° for 45 minutes. Yields 12 servings.

Beki Stauffer

KELLY'S POTATOES

1 pkg. frozen hash brown potatoes
16 oz. sour cream
¼ stick butter
1 can cream of mushroom soup
1 can cream of chicken soup
shredded Cheddar cheese

Bake at 400° for 20 minutes or at 350° for 1 hour.
Diane's favorite.

SWEET POTATO CASSEROLE

1 c. sugar
1 large can yams
1 tsp. vanilla
2 eggs
⅓ c. melted margarine
⅓ c. milk

Topping:

1 c. brown sugar
1 c. pecans
⅓ c. flour
⅓ c. melted margarine

Heat, drain and mash sweet potatoes. Combine with sugar, eggs, margarine and milk. Put in baking dish. Combine topping ingredients and sprinkle on top of potato mixture. Bake at 350° for 35 minutes or more.

Tracy Weller

SWEET POTATO CASSEROLE

2 c. (about 5) mashed sweet potatoes
½ c. melted butter
1 c. sugar
¼ tsp. nutmeg
1 tsp. salt
½ tsp. cinnamon
⅛ tsp. cloves
1 ½ c. milk
½ c. shredded coconut

Blend sweet potatoes, butter and sugar. Add eggs, one at a time, beating each. Add spices and milk. Mix thoroughly. Bake at 375° for 30 to 35 minutes. Remove from oven. Sprinkle coconut and bake 10 minutes longer. Top with pecan halves around border for decoration before baking.

Laura Schultz

HASH BROWN CASSEROLE

1 lb. hash browns (frozen food)
1 (8 oz.) sour cream
1 can mushroom soup
½ stick margarine
1 small onion
½ c. celery
1 c. shredded Cheddar cheese

Saute the onion and celery. Mix all together and microwave for the first 5 minutes, then bake at 350° for 1 ½ hours.

Ardyth Alberson

TATOR TOT CASSEROLE

2 lb. pkg. frozen Tator Tots
2 cans cream of potato soup
1 can cream of celery soup
1 c. sour cream
1 onion
1 c. grated cheese

Put Tator Tots on bottom of a 9 x 13-inch pan. Mix the rest of the ingredients and pour over the top. Bake at 350° for 1 ½ to 2 hours.

Chad Strong

SOUPER SCALLOPED POTATOES

1 can Campbell's cream of mushroom soup
½ to ¾ c. milk
dash of pepper
4 c. thinly sliced potatoes
1 small sliced onion
butter
paprika

Blend can of Campbell's cream of mushroom soup with the milk and dash of pepper. In 1 ½-quart casserole, arrange in alternate layers the potatoes, onion and soup sauce. Dot top with butter and sprinkle with paprika. Cover and bake at 375° for 1 hour or longer. Uncover and bake for 15 more minutes.

Ada R. Erickson

SCALLOPED POTATOES

8 medium, sliced potatoes
1 can cream of mushroom soup
1 can cream of celery soup
1 c. milk
chopped onions
1 c. grated Velveeta cheese

Bake, covered, at 350° for 1 ½ hours. Leave uncovered 20 to 30 minutes.

Barb Schuring

EASY SCALLOPED POTATOES

2 lb. bag Ore-Ida hash browns (plain)
3 cans potato soup or cream
1 pt. sour cream
1 tsp. garlic salt
½ lb. sharp grated cheese
1 stick margarine, melted

Mix all ingredients and put into 9 x 13 pan. Pour melted butter on top. Bake 1 ½ hours at 325°.

Donna Brace

CHEESY SCALLOPED POTATOES

½ c. Miracle Whip
2 Tbsp. flour
¼ tsp. salt
⅛ tsp. pepper
1 c. milk
1 c. Cheddar cheese
4 c. thinly sliced potatoes
2 Tbsp. Parmesan cheese

Combine Miracle Whip, flour, salt and pepper. Gradually add milk; cook, stirring constantly, over low heat until thickened. Add cheese. Stir until melted. Place potatoes in a 10 x 6 baking dish. Pour sauce over potatoes. Sprinkle with Parmesan cheese. Bake at 350° for 55 to 60 minutes.

Tina Crosby

CORN CASSEROLE

2 eggs, beaten
1 c. sour cream or yogurt
1 lb. can whole corn
1 lb. can cream-style corn
1 stick butter
1 small pkg. Jiffy corn muffin mix

Combine all ingredients and mix well. Pour into greased casserole dish. Grated cheese may be put on top. Bake at 350° in oven for 1 hour or until well done. Center should be solid. Yields 8 to 10 servings.

Renee Miller

CORN CASSEROLE

1 c. Miracle Maize cornbread mix
1 (11 oz.) can whole corn, drained
1 (11 oz.) can creamed corn
2 eggs, beaten
8 oz. sour cream
2 Tbsp. sugar

Heat oven to 350°. Spray 13 x 9-inch pan with cooking spray. Mix all ingredients together in large mixing bowl. Pour into prepared pan and bake 45 minutes to 1 hour. Toothpick until it comes out clean and crust will be slightly browned on the edges.

Lettie Eagar

CABBAGE CASSEROLE

1 head cabbage, sliced or chopped
1 can cream of celery soup
½ can milk
2 Tbsp. margarine
1 c. Cheddar cheese
salt and pepper to taste
Ritz crackers, crushed

Drop cabbage in boiling water; cook until barely tender; drain. Mix the rest and heat through. Put cabbage in greased casserole. Pour soup mixture all over. Mix together. Top with crushed crackers. Dot with butter, if desired. Bake at 350° until heated through.

Mary Murphy

VEGETABLE CASSEROLE

6 Tbsp. butter
¼ c. chopped onion
2 Tbsp. flour
½ c. water
1 (8 oz.) jar Cheez Whiz
2 (10 oz.) pkg. frozen mixed vegetables
3 eggs, whipped
½ c. crushed crackers (Town House)

Melt butter in a heavy saucepan over low heat. Add onions and saute until tender. Blend in flour, stirring constantly. Cook 1 minute. Gradually stir in water until well blended. Cook, stirring constantly, until thickened. Remove from heat. Stir in Cheez Whiz and vegetables. Fold in beaten eggs. Pour mixture into a lightly greased casserole. Top with cracker crumbs. Bake at 350° for 1 hour.

Beki Stauffer

ZUCCHINI CASSEROLE

1 medium zucchini
2 c. cooked rice
1 lb. ground beef
½ lb. spicy sausage
1 large onion, chopped
1 large green pepper, chopped
2 cloves garlic
1 jar spaghetti sauce
Parmesan cheese

Wash and dice zucchini. Remove seeds, if large. Brown beef and sausage, onions, peppers and garlic. Layer all ingredients with rice and sauce in deep casserole. Bake, covered, for 1 hour at 350°. Uncover and top with cheese and bake for 15 minutes.

Christeen Smith

CARROT CASSEROLE

4 c. sliced carrots
1 small onion
3 Tbsp. butter
½ tsp. salt
¾ c. grated Cheddar cheese
1 can cream of mushroom soup
⅓ c. butter (for topping)
3 c. stuffing cubes (for topping)

Cook and drain carrots. Chop and saute onions in butter. Mix carrots, onion, soup, salt and cheese together. Put in a greased 2-quart casserole dish. Mix the ⅓ cup butter and the stuffing cubes together. Spread over carrot mixture. Bake at 350° for 30 minutes.

Evelyn Goehring

VEGGIE CHEESE BAKE

1 (16 oz.) bag frozen mixed veggies (California Blend)
½ lb. Velveeta cheese
2 doz. Ritz crackers
½ c. evaporated milk
butter

Put frozen vegetables in buttered casserole dish. Cube Velveeta and mix with veggies. Pour milk over all. Crush crackers and sprinkle over veggies. Dot with butter. Bake, covered, 30 minutes at 350°. Uncover and bake 10 minutes.

Melissa Smith

BROCCOLI BAKE

2 (10 oz.) pkg. frozen broccoli
1 can cream of mushroom soup, undiluted
½ c. mayonnaise
½ c. grated cheese
1 c. crushed cheese crackers
1 Tbsp. lemon juice
1 (2 oz.) jar pimento, chopped (optional)
¼ c. slivered almonds

Cook and drain broccoli. Arrange broccoli in a buttered casserole. Mix soup, mayonnaise, lemon juice and cheese. Spoon over broccoli. Top with pimento, crackers and almonds. Bake at 350° for 20 to 30 minutes.

Jackie Kruse

BROCCOLI CAULIFLOWER MARINADE

1 ½ bunches broccoli
1 head cauliflower
1 small onion, thinly sliced
1 c. sour cream
1 c. mayo
1 pkg. Hidden Valley Ranch dressing mix

Combine and refrigerate 1 hour before serving.

Stacy Gilbert

ANGELA'S BROCCOLI AND CHEESE

2 bunches fresh broccoli or 2 pkg. frozen
1 lb. Velveeta process cheese, cut in cubes
1 stick oleo
1 to 1 ½ stacks Ritz

Wash or thaw broccoli and cut in pieces. Boil until bright green and slightly cooked. Stir Velveeta cubes into broccoli until melted. Pour in casserole dish. Melt oleo and stir in crushed Ritz crackers. Sprinkle over broccoli and cheese. Bake at 350° for 30 minutes, uncovered.

Mrs. Stasia Bassett

ORANGE GLAZED CARROTS

4 c. sliced carrots
¼ c. butter
1 tsp. cornstarch
dash of cloves
½ Tbsp. sugar
¼ tsp. salt
¼ c. orange juice

Cook carrots until tender in boiling, salted water, about 8 minutes. Drain well. Melt butter in saucepan. Stir in sugar, cornstarch, salt and cloves. Add orange juice, stirring until thickened. Pour over hot carrots. Trim with parsley, if desired.

Natalie Ogden

SHERLA-MATTHEY-CHEESY CARROTS

2 lb. carrots, sliced or cooked
1 stick margarine
½ lb. Velveeta cheese
½ c. cornflakes and/or bread crumbs

Place carrots in greased baking dish. Melt margarine and cheese, stirring. Add salt and pepper. Pour over carrots. Top with crumbs and bake at 325° for 30 minutes.

Laura Schultz

BROCCOLI

1 pkg. frozen broccoli
1 box Stove Top stuffing
1 can chicken soup

Cook broccoli according to directions. Prepare stuffing. Spread the broccoli in bottom of a 9 x 13-inch pan. Arrange stuffing on top. Mix cream of chicken soup with ½ can water. Pour over the top. Bake at 350° for 20 minutes.

Wendy Barkley

ORIENTAL RICE

2 c. water, boiling
1 c. rice
3 Tbsp. butter
about 2 beaten eggs
onion and pepper
several Tbsp. soy sauce

Cook the rice in the boiling water. Turn down to low; cook until done. Heat the butter in pan. Cook the eggs with the onion and pepper. Push to side. Heat more butter. Fry the rice. Mix in the eggs. Stir in the soy sauce.

Optional: Add frozen peas that were heated in microwave.

Libby Rayle

AFRICAN RICE

1 small onion
3 Tbsp. oil
3 c. long grain white rice
6 c. water
3 chicken bouillon cubes

Saute the onion in the hot oil. Stir in the rice and coat well with the oil and onion. Add the water and the bouillon cubes. Cover and bring to a boil on high heat. Reduce heat to medium-high and cook for 10 to 15 minutes or until rice is done.

For some extra flavor, allow the rice to brown a little in the pan. Watch it carefully so it does not burn. Serve with chicken or fish.

Jennifer Owatoye

ORIENTAL FRIED RICE

1 lb. ground pork or boneless chicken, cubed
3 to 4 fresh vegetables
2 c. uncooked long grain rice
1 pkg. Ramen noodles (oriental flavor)
2 Tbsp. olive oil or sesame oil
soy sauce

Cook rice according to directions. Brown meat until tender. (If using chicken, add 2 tablespoons soy sauce.) Slice or chop all vegetables. Be creative; use carrots, onions, cabbage, bean sprouts, onions,

frozen peas, baby corn, etc. Stir-fry vegetables in 2 tablespoons olive oil or sesame oil. Add Ramen noodle packet and ¼ cup water. Cook and stir 3 minutes. Combine rice, vegetables and meat. Serve with soy sauce.

Julie Reusser

--•EXTRA RECIPES•--

–•YOUR FAVORITE RECIPES•–

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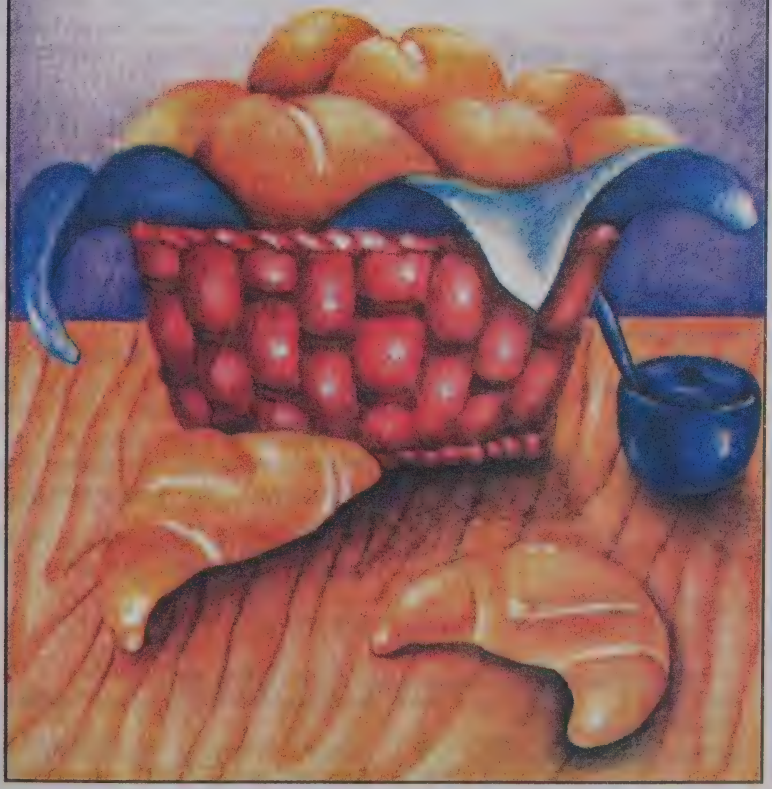
Breads, Rolls & Pastries



Baking Tips

COMMON PROBLEMS (Common Failures)	CAUSES OF PROBLEMS (Causes of Failures)
Biscuits	
Rough biscuits	Insufficient mixing
Dry biscuits	Baking in too slow an oven and handling too much
Uneven browning	Cooking in dark surface pan, too high a temperature and rolling the dough too thin
Breads (yeast)	
Porous bread	Over-rising or cooking at too low a temperature
Crust is dark and blisters just under the crust	Under-rising
Bread does not rise	Over-kneading or using old yeast
Bread is streaked	Under-kneading and not kneading evenly
Bread bakes unevenly	Using old, dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature
Cakes	
Cracks and uneven surface	Too much flour, too hot an oven and sometimes from cold oven start
Dry cakes	Too much flour, too little shortening, too much baking powder or cooking at too low a temperature
Heavy cakes	Too much sugar or baking too short a period
Sticky crust	Too much sugar
Coarse grained cake	Too little mixing, too much shortening, too much baking powder, using shortening too soft, and baking at too low a temperature
Fallen cakes	Using insufficient flour, under baking, too much sugar, too much shortening or not enough baking powder
Uneven color	Cooking at too high a temperature, crowding the shelf (allow at least 2 inches around pans) or using dark pans
Uneven browning	Not mixing well
Cookies	
Uneven browning	Not using shiny cookie sheet or not allowing at least 2 inches on all sides of cookie sheets in oven
Soggy cookies	Cooling cookies in pans instead of racks
Excessive spreading of cookies	Dropping cookies onto hot cookie sheets; not chilling dough; not baking at correct temperature
Muffins	
Coarse texture	Insufficient stirring and cooking at too low a temperature
Tunnels in muffins, peaks in center and soggy texture	Over-mixing
Pies	
Pastry crumbles	Over-mixing flour and shortening
Pastry tough	Using too much water and over-mixing the dough
Pies do not brown (fruit or custard)	Bake at constant temperature (400-425 degrees) in Pyrex or enamel pie pan

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PIE CRUST

4 c. unsifted all-purpose flour
1 Tbsp. sugar
2 tsp. salt
2 c. shortening
1 Tbsp. vinegar
1 c. milk

Combine flour, sugar and salt. Add shortening; with fork or knives, cut until crumbly. Add milk and vinegar to the dry ingredients. Mix until moistened. Chill 30 minutes. Yields 3 two crust pies or 10 shells and enough to place some tops on 3 pies.

Annalee Woodard

ALL GLAZED PIE

½ c. sugar
3 Tbsp. cornstarch
1 c. water
3 Tbsp. strawberry or raspberry Jell-O mix
2 pt. favorite berries
1 deep-dish pie shell

Mix sugar, cornstarch and water in a saucepan. Cook until thick and clear. Add Jell-O mix; stir. Pour over berries in a cooked pie shell. Cool completely. Serve.

Rhonda Coburn

APPLE PIE

5 to 7 diced apples (McIntosh)
2 Tbsp. flour
1 c. sugar
1 tsp. cinnamon
¼ tsp. nutmeg

Add apples to flour, sugar, cinnamon and nutmeg mixture. Pour into unbaked crust. Wet edges of bottom crust with water and add chunks of butter over apples. Add top crust and flute. Make fork holes all over top crust. Bake for 50 minutes at 400°.

Donna Jewell

APPLE CRUMBLE PIE

5 to 7 tart apples
½ c. sugar
1 tsp. cinnamon
2 Tbsp. flour

Crumb Topping:

½ c. sugar
¾ c. flour
⅓ c. butter, softened

Preheat oven to 350°. Peel and core apples. Cut into eighths. Mix together sugar, cinnamon and flour, then add to apples. Place apples in a pie shell.

Make crumb topping by mixing sugar, flour and butter. Pat topping onto top of pie. Place into oven and bake for 50 minutes.

Diane Shuttleworth

FRESH APPLE CUSTARD PIE

1 (9-inch) unbaked pie crust
1 ½ c. sour cream
1 (14 oz.) can Eagle Brand sweetened condensed milk (not evaporated milk)
1 egg
¼ c. frozen apple juice concentrate, thawed
1 ½ tsp. vanilla extract
¼ tsp. ground cinnamon
3 to 4 medium all-purpose apples, cored, peeled and sliced
2 Tbsp. margarine or butter

Preheat oven to 375°. Bake pie crust 15 minutes.

Meanwhile, in a small mixer bowl, beat sour cream, sweetened condensed milk, juice concentrate, egg, vanilla and cinnamon until smooth. Pour into prepared crust. Bake 30 minutes or until set. Cool.

In a large skillet, cook apples in margarine until tender and crisp. Arrange on top of pie; drizzle with Apple Cinnamon Glaze. Serve warm or chilled. Refrigerate leftovers.

Matt Van Fossen

BANANA CREAM PIE

1 (9-inch) baked and cooled pie crust
3 Tbsp. cornstarch
1 ⅔ c. water
1 (14 oz.) can sweetened condensed milk
3 egg yolks, beaten
2 Tbsp. butter or margarine
1 tsp. vanilla
3 medium bananas
lemon juice
whipped cream

In heavy saucepan, dissolve cornstarch in water. Stir in sweetened condensed milk and egg yolks. Cook and stir until thick and bubbly. Remove from heat; add margarine and vanilla. Cool slightly.

Slice 2 bananas; dip in lemon juice and drain. Arrange on bottom of crust. Pour filling over bananas. Cover and chill 4 hours or until set. Spread top with whipped cream. Slice remaining banana; dip in lemon juice and drain. Garnish top of pie with banana.

Melissa Smith

BANANA DREAM PIE

2 c. diced bananas
6 oz. graham cracker pie crust
1 small pkg. Jell-O sugar-free instant banana creme pudding mix
⅔ c. nonfat dry milk
1 ½ c. water
1 c. Cool Whip free
1 small pkg. sugar-free vanilla cook pudding
1 small pkg. sugar-free cherry jello
16 oz. tart red cherries (save ½ c. liquid)
1 tsp. almond extract
1 Tbsp. chopped almonds

Layer bananas in bottom of pie crust. Combine dry pudding mix, dry milk and 1 cup water. With a wire whisk, mix well. Blend in ½ cup Cool Whip. Spread mixture over bananas. Refrigerate. In a large saucepan, combine dry vanilla pudding, dry jello, remaining ½ cup water and reserved cherry liquid. Stir in cherries. Cook over medium heat until it thickens and starts to boil, careful not to crush the cherries. Remove from the heat and stir in almond extract. Transfer cherry mixture into a covered bowl and refrigerate for 15 minutes. On each piece of pie, spoon ¼ cup cherry mixture on top and garnish with Cool Whip and ¾ teaspoon almonds.

Hilary Hoover

BANANA PIE DESSERT

1 large box vanilla instant pudding
3 c. milk
1 can sweetened condensed milk
1 (8 oz.) pkg. cream cheese
1 (12 oz.) container Cool Whip
1 tsp. vanilla
5 to 6 bananas, sliced
15 to 20 vanilla wafers

In a mixing bowl, beat together the pudding and milk. In a separate mixing bowl, beat together condensed milk, cream cheese, ½ of the Cool Whip and vanilla. Pour pudding mixture into cream cheese mixture and stir them together on low speed.

In a 9 x 13 glass pan, line wafers all along the bottom. Pour pudding mixture over the wafers gently. Line bananas over the pudding and top with remaining Cool Whip. Refrigerate.

Lauri Carnahan

CHERRY-TOPPED CHEESECAKE PIE

1 c. fine graham cracker crumbs
3 Tbsp. sugar
¼ c. softened butter
1 (8 oz.) pkg. cream cheese, softened
½ c. sugar
2 c. Birds Eye Cool Whip nondairy whipped topping, thawed
¾ c. canned cherry pie filling

Combine crumbs, 3 tablespoons sugar and butter. Mix well. Press into bottom and sides of 8-inch pie pan. Chill 1 hour.

Beat the cream cheese with ½ cup sugar until creamy. Blend in whipped topping. Pour into crust. Spread pie filling around edge. Chill at least 3 hours. Makes 6 to 8 servings.

Mindy Meloon

CHOCOLATE MOUSSE PIE

1 milk chocolate candy bar (with almonds)
16 large marshmallows or 1 ½ c. mini marshmallows
½ c. milk
2 c. whipping cream, whipped
1 pastry shell, baked, graham cracker or chocolate crumb crust (8 or 9-inch)

Place the candy bar, marshmallows and milk in a heavy saucepan. Cook over low heat, stirring constantly, until chocolate is melted and mixture is smooth. Let mixture cool. Fold in whipped cream. Pour into crust. Refrigerate at least 3 hours.

Rachel Reusser

CREAM PIE

¼ c. cornstarch
⅔ c. sugar
¼ tsp. salt
2 c. milk, scalded
3 slightly beaten egg yolks
2 Tbsp. butter
½ tsp. vanilla extract
1 (9-inch) baked pastry shell

Mix cornstarch, ⅔ cup sugar and salt; gradually add milk. Cook in double boiler until thick, about 10 minutes, stirring constantly.

Slowly add small amount of hot mixture to egg yolks; stir in remaining hot mixture. Cook 5 minutes. Cool. Add butter and vanilla. Pour into cooled, baked shell and spread with meringue made of 3 stiffly beaten egg whites and 6 teaspoons sugar. Bake in moderate oven at 350° for 12 to 15 minutes.

Lucas Gafken

GRANDMA MOOR'S RHUBARB PIE

pastry for 2 crust pie
3 c. chopped rhubarb
2 c. sugar
1 ½ tsp. flour
1 tsp. cinnamon
¼ tsp. salt
2 eggs
3 ½ Tbsp. cracker meal

Place rhubarb in a mixing bowl. Mix sugar, flour, cinnamon and salt together. Add eggs; beat well. Pour over rhubarb; mix well. Add cracker meal. Pour into pie shell. Cover with top crust. Bake at 350° for 45 to 60 minutes.

My favorite!

Darci Smith

KEY LIME PIE

1 (9-inch) pie shell, baked
1 can sweetened condensed milk
4 egg yolks
½ c. Key lime juice
1 egg white, beaten until stiff
3 egg whites
6 Tbsp. sugar
½ tsp. cream of tartar

Mix milk, egg yolks and lime juice together. Fold 1 egg white, beaten until stiff, into mixture. Pour into pie shell; chill. Beat 3 egg whites, sugar and cream of tartar until stiff. Spread over chilled pie, forming peaks. Bake until egg whites are golden brown at 350°.

Deb Snyder

LEMON MERINGUE PIE

1 c. sugar
1 c. water
2 Tbsp. lemon juice
2 Tbsp. cornstarch
2 eggs, separated
½ c. sugar
1 pie shell

Heat sugar, water and lemon juice to boiling point. Beat egg yolks with cornstarch and add to mixture. Boil until mixture is thick.

Pour into prebaked pie shell. Top with meringue (whipped egg whites with ½ cup sugar added during the process). Bake meringue top until lightly browned at 300°. Chill before serving. Enjoy!

Mrs. Debbye Graafsma

LEMON MERINGUE PIE

1 c. sugar
1 c. water
2 Tbsp. lemon juice
2 Tbsp. cornstarch
2 eggs, separated
½ c. sugar

Heat sugar, water and lemon juice to boiling point. Beat egg yolks with cornstarch. Add to mixture. Boil until mixture is thick. Pour into prebaked pie shell. Top with meringue (whipped egg whites with ½ cup sugar added during the process). Bake meringue top until lightly browned at 300°. Chill before serving. Enjoy!

Debbye Graafsma

LEMONADE PIE

1 can Eagle Brand milk
1 (8 oz.) medium carton Cool Whip
1 (6 oz.) small can frozen lemonade, thawed

Crust:

20 graham cracker squares
3 Tbsp. sugar
5 ½ Tbsp. margarine

Mix milk, Cool Whip and lemonade with mixer on low. Pour and spread into graham cracker shell. Refrigerate for 3 hours or more. Use some graham cracker crumbs sprinkled on top of pie for garnish.

Mindy Meloon

MUD PIE

1 (15 oz.) pkg. Oreo cookies
⅔ c. melted butter
8 oz. cream cheese
1 (16 oz.) container whipped topping
1 c. powdered sugar
1 large box instant chocolate pudding

Crush Oreo cookies. Set aside ½ cup. Mix remaining crumbs with melted butter. Press into bottom of a 13 x 9-inch pan. Refrigerate 1 hour.

Mix cream cheese, powdered sugar and ½ of the whipped topping. Spread over cookie layer and refrigerate 1 hour.

Mix pudding according to package directions and spread on top of cream cheese layer. Let set about 15 minutes. Top with remaining whipped topping. Sprinkle with reserved cookie crumbs.

Donna Jewell

OLD-FASHIONED CREAM PIE

1 ⅓ c. sugar
3 Tbsp. flour
3 egg yolks
1 ½ pt. whipping cream
1 ½ tsp. vanilla
½ tsp. salt
2 Tbsp. browned butter

Preheat oven to 325°. Combine sugar and flour in a deep dish. Combine ½ cup cream with egg yolks. Add cream and egg yolk mixture to sugar and flour. Add salt, vanilla and browned butter. Pour into pie shell and bake for 1 hour.

To brown butter, melt butter in a pan on medium heat until brown (be careful not to burn).

Mark Shuttleworth

OUT OF THIS WORLD PIE

1 can cherry pie filling
¾ c. sugar
1 large can crushed pineapple (and juice)
1 Tbsp. cornstarch
1 tsp. red food coloring
1 (3 oz.) box raspberry gelatin
6 bananas, sliced
1 c. chopped pecans
whipped topping
2 (10-inch) baked pie shells

In a saucepan, combine cherry pie filling, sugar, pineapple and juice, cornstarch and food coloring. Cook until thick. Remove from heat and add gelatin. Allow to cool. Add bananas and pecans. Pour into 2 baked pie shells and top with whipped topping. Chill. This makes 2 pies.

Kyle Grate

PAPER BAG APPLE PIE

7 or 8 apples, sliced
½ c. sugar
2 Tbsp. flour
½ tsp. cinnamon or nutmeg

Topping:

½ c. sugar
½ c. flour
½ c. margarine

Mix sugar, flour and cinnamon together; mix with apples. Pour into unbaked pie crust.

Melt margarine and mix with sugar and flour. Dot pie with topping. Slide pie into heavy paper bag. Fold twice and fasten with paper clips. Bake at 425° for 1 hour. Enjoy!

Anna McIntire

PEANUT BUTTER PIE

4 oz. cream cheese, softened
½ c. peanut butter
1 c. powdered sugar
8 oz. Cool Whip
1 c. graham crackers
½ c. powdered sugar
2 Tbsp. butter

Cream well the cream cheese, peanut butter and 1 cup powdered sugar. Add the Cool Whip last. Pour mixture into graham cracker crust (1 cup crackers, ½ cup powdered sugar and 2 tablespoons butter). Refrigerate.

Audrey Ernst

PEANUT BUTTER PIE

Crust:

1 ¼ c. chocolate cookie crumbs (20 cookies)
¼ c. sugar
¼ c. butter or margarine, melted

Filling:

1 (8 oz.) pkg. cream cheese, softened
1 c. creamy peanut butter
1 c. sugar
1 Tbsp. butter or margarine, softened
1 tsp. vanilla extract
1 c. heavy cream, whipped
grated chocolate or chocolate cookie crumbs

Combine crust ingredients. Press into a 9-inch pie plate. Bake at 375° for 10 minutes; cool.

In a mixing bowl, beat the cream cheese, peanut butter, sugar, butter and vanilla until smooth. Fold in whipped cream. Gently spoon into crust. Garnish with chocolate or cookie crumbs, if desired. Refrigerate. Yields 8 to 10 servings.

Kelly Muzzillo

PEANUT BUTTER PIE

vanilla, chocolate or butterscotch pudding base
⅔ c. powdered sugar
⅓ c. peanut butter
1 (8 oz.) tub Cool Whip
graham cracker crumbs (for one pie)

Put about ⅔ of the crumbs in a pie dish. Mix pudding and other ingredients. Take pudding filling and mix it with half of the Cool Whip. Place the pie filling in the pie dish and place the rest of the Cool Whip on top. Place the rest of the crumbs on top of the Cool Whip.

Renee Miller

PECAN PIE

1 c. syrup (green label Karo syrup)
⅔ c. white sugar
3 eggs
⅓ c. butter
½ tsp. salt
1 c. pecans

Beat eggs until fluffy. Add sugar and syrup. Add melted butter. Add pecans. Add mixture to pie shell. Bake at 375° for 30 to 40 minutes. Shake pan very gently to check if done.

Tom Reusser

PUMPKIN PIE

2 c. pumpkin
2 eggs
1 c. white sugar
1 tsp. salt
1 tsp. allspice
2 tsp. cinnamon
2 Tbsp. flour
3 ½ c. milk
2 Tbsp. tapioca

Mix together all ingredients. Pour into pie shells. Bake at 350° for 45 minutes. Makes 2 pies.

Yvonne Brown

PUMPKIN PIE - BEULAH

2 c. pumpkin
¾ c. brown sugar
2 tsp. cinnamon
¾ tsp. salt
¾ tsp. ginger
½ tsp. nutmeg
¼ tsp. mace
½ tsp. powdered cloves
4 eggs, slightly beaten
1 ½ c. half and half

Bake at 375° for 40 to 45 minutes.

Courtni Gafken

RHUBARB CUSTARD PIE

3 c. rhubarb
1 ½ c. white sugar
2 eggs
4 Tbsp. flour
9-inch pie shell

Wash rhubarb. Cut in ½-inch pieces. Combine sugar, flour and beaten egg. Add rhubarb; mix thoroughly. Pour in unbaked pie shell. Cover with top crust, if desired. Bake at 375° for 40 to 50 minutes.

Annalee Woodard

TOLL HOUSE PIE

2 eggs
½ c. flour
½ c. sugar
½ c. brown sugar
1 c. butter, melted (room temperature)
1 c. chocolate chips
1 c. chopped walnuts
1 (9-inch) pie shell

Beat eggs until foamy. Add flour and sugars. Beat well. Add melted butter. Stir in chocolate chips and walnuts. Pour into unbaked pie shell. Bake at 325° for 1 hour.

Serve with ice cream, yummy!

Mary Murphy

PEACH COBBLER

½ c. butter or margarine melted
1 (16 oz.) can sliced peaches
1 ¼ c. sugar, divided
1 c. all-purpose flour
1 c. milk
2 tsp. baking powder
¼ tsp. salt

Pour butter into a shallow 2-quart baking dish; set aside. Drain peaches, reserving ¼ cup juice. In a saucepan, bring the peaches and juice just to a boil.

Meanwhile, in a mixing bowl, combine 1 cup sugar, flour, milk, baking powder and salt; mix well. Pour over butter in baking dish. Spoon hot peaches over batter. Sprinkle with remaining sugar. Bake at 400° for 25 minutes or until cake tests done. Serve warm. Yields 6 to 8 servings.

Matt Van Fossen

APPLE CRISP

4 c. tart apples
2 Tbsp. lemon juice
¾ c. flour
½ tsp. salt
¾ c. brown sugar
1 tsp. cinnamon
⅓ c. butter

Peel, slice and place the apples in pie pan. Sprinkle the lemon juice over the apples. In separate bowl, mix together the flour, salt, brown sugar, cinnamon and butter. Spread flour mixture over mounded apples slices. Bake 40 minutes. Serve warm with vanilla ice cream.

Jeri Brown

APPLE CRISP

10 to 11 c. sliced, peeled baking apples
½ c. sugar
1 tsp. ground cinnamon, divided
1 c. flour
1 c. packed brown sugar
½ c. quick cooking oats
1 tsp. baking powder
¼ tsp. ground nutmeg
½ c. butter or margarine

Place apples in a greased 13 x 9 x 2-inch baking dish. Combine sugar and ½ teaspoon cinnamon. Sprinkle over apples. Combine flour, brown sugar, oats, baking powder, nutmeg and remaining cinnamon. Cut in butter until the mixture resembles coarse crumbs. Sprinkle over apples. Bake at 375° for 50 to 60 minutes or until apples are tender. Yields 12 to 16 servings.

Patricia Myers

BREAKFAST ROLLS

24 frozen yeast rolls
½ c. butter, melted
½ c. brown sugar
2 tsp. cinnamon
1 to 2 tsp. milk
1 pkg. dry vanilla pudding (not instant)

Place frozen rolls in a greased 9 x 13-inch pan. Mix butter, sugar, cinnamon and milk in a bowl. Spoon mixture over rolls. Sprinkle dry pudding over rolls. Cover and store on countertop overnight. Bake in the morning at 350° for 30 minutes. Invert pan on wax paper on a cookie sheet. Serve warm.

Julie Bannister

CINNAMON ROLLS

2 c. flour
4 tsp. baking powder
½ tsp. salt
½ tsp. cream of tartar
2 tsp. sugar
½ c. shortening
⅔ c. milk

Mix dry ingredients. Mix in shortening with a pastry cutter until crumbly. Stir in milk. Roll flat. Sprinkle with cinnamon. Roll up, cut and lay on cookie sheet. Bake for 10 to 12 minutes at 450°.

Brian Rayle

HOMEMADE ROLLS

2 c. milk
½ stick margarine
½ c. sugar
1 ½ tsp. salt
1 pkg. yeast
¼ c. warm water
2 eggs, beaten with fork
6 c. flour

Scald the milk and margarine. Set aside to cool to lukewarm. Mix the sugar, salt, eggs and yeast dissolved in warm water. Add milk and butter. Add the flour. Knead. Cover bowl with hand towel; allow to double. Knead and make into balls. Place on greased pie pans. Cover with hand towels. Allow to rise. Bake at 350° for 15 minutes. Butter tops after removing from oven. Enjoy!

Carolyn Rose

YEAST ROLLS

1 ½ c. milk
½ c. sugar
2 sticks oleo
2 pkg. dry yeast
2 tsp. sugar
½ c. warm water
3 eggs, beaten
6 c. flour
extra ½ stick oleo (for buttery rolls; optional) *

Heat ½ cup sugar with 2 sticks oleo until oleo is melted. Add milk which will bring mixture to lukewarm temperature. Remove from heat. Combine yeast, 2 teaspoons sugar and warm water with milk mixture. Add the eggs. Beat in the flour, one cup at a time. (A food processor or bread machine mixes this well.) Let rise until double. Punch down and refrigerate until ready to make rolls (up to 3 days) or make rolls immediately.

*For buttery rolls, roll out walnut size pieces of dough with pin. Put pat of oleo in middle. Fold dough over around oleo and seal.

Let rolls rise 3 hours before baking at 350° until lightly browned.

Becky Patton

NEVER FAIL BISCUITS

5 Tbsp. butter
¾ c. milk
2 c. flour
3 tsp. baking powder
1 tsp. salt

Sift dry ingredients. Cut in butter very finely. Add milk. Toss on a floured board. Knead lightly. Roll, cut and put on greased pan. Bake in a 400° oven about 20 minutes.

Daniel N. Brown, Jr.

BEST BLUEBERRY MUFFINS

1 c. sugar
1 egg
4 tsp. baking powder
1 c. milk
1 ½ c. blueberries
¼ c. butter, softened
2 ½ c. sifted cake flour
½ tsp. salt
1 tsp. vanilla

Streusel Topping:

½ tsp. cinnamon
¼ c. butter
⅔ c. all-purpose flour

In a mixing bowl, cream ½ cup sugar and softened butter until fluffy. Beat in egg. In separate bowl, combine cake flour, baking powder and salt. Add dry ingredients to sugar-egg mixture, alternately with milk, beginning and ending with flour mixture. Add vanilla and beat well. Gently fold in blueberries. Spoon mixture into 6 or 12 muffin cups.

In a small bowl, mix remaining ½ cup sugar, cinnamon, flour and cold butter until crumbly. Sprinkle over muffin batter. Bake at 375° for 20 to 25 minutes or until golden brown. Serve warm.

Darci Jo Smith

BLUEBERRY GEMS

1 ½ c. all-purpose flour
¼ c. sugar
1 ½ tsp. baking powder
¼ tsp. salt
2 egg whites
⅔ c. orange juice
2 Tbsp. cooking oil
1 tsp. vanilla
1 c. fresh or frozen blueberries

You will need nonstick spray coating.

In a medium mixing bowl, combine flour, sugar, baking powder and salt. In a small mixing bowl, beat egg whites, orange juice, oil and vanilla. Add to dry ingredients, stirring just until moistened. Fold in blueberries. Spray muffin tin with nonstick spray coating. Fill muffin cups half full. Bake at 400° for about 17 minutes or until golden. Cool slightly before serving. Makes 36 muffins.

Amanda Smith

MORNING GLORY MUFFINS

2 c. flour
1 ¼ c. sugar
2 tsp. baking soda
2 tsp. cinnamon
½ tsp. salt
2 c. grated carrot
½ c. raisins
½ c. shredded coconut
½ c. chopped pecans
3 eggs
1 c. vegetable oil
1 apple, cored and shredded
2 tsp. vanilla extract

In a large mixing bowl, combine flour, sugar, baking soda, cinnamon and salt. Stir in carrot, raisins, coconut and pecans. In a separate bowl, combine eggs, oil, apple and vanilla. Add to flour mixture. Stir only until combined. Spoon into greased or lined muffin tins. Bake at 350° for 15 to 18 minutes. Yields about 18 muffins.

Mindy Meloon

SWEET MUFFINS

1 egg
½ c. milk
¼ c. vegetable oil
1 ½ c. flour
½ c. sugar
2 tsp. baking powder
½ tsp. salt

Grease muffin cups. Beat egg with fork. Stir in milk and oil. Blend dry ingredients. Stir until flour is moistened. Batter should be lumpy. Fill muffin cups ⅔ full. Bake at 400° for 20 to 25 minutes. Serve warm.

Sarah Bender

BUTTERY CRESCENTS

2 pkg. active dry yeast
2 c. warm milk
6 ½ c. flour
2 eggs, lightly beaten
¼ c. butter or margarine
3 Tbsp. sugar
1 tsp. salt

Melt butter and let cool. In large mixing bowl, dissolve yeast in milk. Add 4 cups flour, eggs, butter, sugar and salt. Beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured board; knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch the dough down and divide in thirds. Roll each portion into a 12-inch circle. Cut each circle into 12 wedges. Roll up wedges from the wide end and place the pointed end down on greased baking sheets. Cover and let rise. Bake until golden brown. Brush with butter, if desired.

Renee Miller

BANANA WALNUT BREAD

5 Tbsp. margarine, softened
½ c. white sugar
½ c. packed light brown sugar
1 whole egg
2 egg whites
1 tsp. vanilla
1 ½ c. mashed, very ripe bananas
1 ¾ c. flour
1 tsp. baking soda
¼ tsp. baking powder
½ tsp. salt
½ c. apple or orange juice
⅓ c. chopped black or English walnuts

Heat oven to 350°. Spray bottom only of a 9 x 5 x 3-inch loaf pan. Beat margarine in large bowl until fluffy. Beat in both sugars. Beat in whole egg, egg whites and vanilla. Mix in bananas, beating at high speed for 30 seconds. Combine flour, baking soda, baking powder and salt in medium bowl. Add to margarine mixture alternately with apple juice, ending with flour mixture. Stir in walnuts. Pour batter evenly into pan. Bake 1 hour and 15 minutes. Cool bread in pan on wire rack 10 minutes.

Andrew Stine

CHOCOLATE CHIP BANANA BREAD

1 c. flour
¾ c. whole-wheat flour
1 ¼ tsp. baking powder
½ tsp. soda
½ tsp. salt
⅔ c. sugar
⅓ c. margarine, softened
2 eggs
2 Tbsp. milk
1 tsp. vanilla
1 c. mashed ripe bananas
½ c. chocolate chips
⅔ c. flaked coconut

In bowl, stir flours, baking powder, baking soda and salt together. Set aside. Beat sugar and margarine with electric mixer until light, scraping sides of bowl often. Add eggs; beat well. Stir in milk and vanilla. Add flour mixture alternately with bananas, beating smooth after each addition. Fold in chocolate and coconut. Pour into lightly greased 9 x 5 x 3-inch loaf pan. Bake at 350° for 45 to 50 minutes. Cool 10 minutes. Remove from pan and cool on wire rack.

Julie Bannister

DR. STEINBERG'S BANANA BREAD

½ c. honey
1 stick butter
2 eggs
⅔ c. goats milk
1 tsp. vanilla
3 bananas
2 c. flour
1 tsp. baking powder
1 ½ tsp. baking soda

Mix honey and butter. Add eggs and milk. Mash bananas and add vanilla. Mix with honey mixture. Add wet ingredients with flour, baking powder and baking soda. Mix well and bake 1 hour at 350°.

Brittney Gafken

GRANDMA'S BANANA NUT BREAD

1 ½ sticks margarine (¾ c.)
1 ½ c. sugar
2 eggs
3 ripe bananas, cut into small pieces
1 tsp. vanilla
2 c. flour
1 tsp. soda
2 c. flour
¾ tsp. salt
½ c. milk
¾ c. chopped nuts

Combine all ingredients, mixing well after each addition. Pour into 2 greased loaf pans. Bake at 350° for 55 minutes. Place pans on racks to cool.

Doris Cooper
(Lainie's Grandma)

FRESH APPLE BREAD

3 c. flour
1 tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
1 c. cooking oil
2 c. sugar
2 eggs
2 tsp. vanilla
3 c. chopped fresh apples

Preheat oven to 325°. Stir together flour, baking soda, salt and cinnamon. In a large mixing bowl, combine oil and sugar; cream thoroughly. Add eggs and vanilla. Continue beating until light and fluffy. Add dry ingredients; mix well. Stir in apples. Pour batter into 2 (9 x 5 x 3-inch) greased loaf pans. Bake for 45 to 50 minutes.

Michael Seigel

MONKEY BREAD

4 pkg. Ballard biscuits, cut into ¼
¾ c. sugar
1 ½ tsp. cinnamon
1 stick margarine
½ c. sugar
2 tsp. cinnamon

Combine ¾ cup sugar and 1 ½ teaspoons cinnamon together. Shake in a large Ziploc Baggie. Shake biscuit pieces into mixture. Place in a greased Bundt pan. In a pan, combine ½ cup sugar, 2 teaspoons cinnamon, 1 stick of butter and 2 tablespoons water together and boil. Pour over biscuit pieces. Bake at 350° for 35 to 40 minutes. You can add nuts, raisins or dates in bottom before adding biscuits, if desired.

Spencer Grimm

MONKEY BREAD

2 cans butter flavored biscuits
¾ c. sugar
3 tsp. cinnamon
1 stick margarine or butter
1 ¼ c. brown sugar

Mix cinnamon and white sugar. Cut one can of biscuits into 6 pieces each and roll in sugar mixture. Put in bottom of Bundt or angel food pan. Melt margarine and brown sugar in saucepan and pour half of the mixture over dough. Repeat steps with second can of biscuits. Bake at 350° for 20 to 25 minutes. Remove from oven; let stand 10 minutes. Turn bread out on plate.

Kellie Zimmer

NEW MEXICO CORN BREAD

1 c. yellow cornmeal
1 Tbsp. baking powder
¾ tsp. salt
1 c. creamed corn
1 c. sour cream
⅔ c. butter, melted
2 eggs
1 c. shredded Cheddar cheese
1 (4 oz.) can chopped green chilies

Combine cornmeal, baking powder and salt. Slowly add, one at a time, the other ingredients. Stir until blended. Pour into a greased 9-inch square baking pan. Bake at 350° for 1 hour or until bread tests done with a toothpick.

Mrs. Debbye Graafsma

ULTIMATE BANANA BREAD

1 c. sugar
2 eggs
1 ½ c. flour
½ tsp. salt
½ c. butter
3 ripe bananas
1 tsp. soda
1 c. nuts

Cream sugar and butter; beat in eggs. Add mashed bananas. Add flour, salt and soda. Stir in nuts. Bake in loaf pan at 300° for 1 hour or until center is dry and cracked.

Kathy Manella

ZUCCHINI BREAD

3 eggs
1 c. oil
2 c. sugar
2 c. peeled and grated zucchini
2 or 3 tsp. vanilla
3 c. flour
1 tsp. soda
¼ tsp. baking powder
1 tsp. salt
3 tsp. cinnamon
½ c. nuts

Beat eggs until light and foamy. Add oil, sugar, zucchini and vanilla. Mix lightly, but well. Mix flour, soda, baking powder, salt and cinnamon in a bowl. Add flour mixture to first mixture. Add nuts. Bake in 2 greased 9 x 5 loaf pans at 325° for 1 hour or until done. Remove from pans at once and cool.

Cynthia House

ELEPHANT EARS

2 Tbsp. butter
2 Tbsp. sugar
1 c. flour
½ tsp. baking powder
⅓ c. milk

Mix all ingredients into dough. Knead dough 10 times. Roll into 9 x 5-inch rectangle. Spread desired amount of butter and cinnamon sugar on top. Roll rectangle long ways (into a 9-inch tube). Cut into 4 pieces. With cut end up, flatten on greased cookie sheet. Put more butter and cinnamon sugar on top. Put in oven at 425° for 8 to 10 minutes or until cake looking.

Tenisha Mullins

ELEPHANT EARS

¼ c. butter
5 Tbsp. sugar
½ tsp. salt
1 c. flour
½ tsp. baking powder
⅓ c. milk
1 tsp. cinnamon
sugar

Grease cookie sheet. Heat butter; set aside. Stir flour, 2 tablespoons sugar, baking powder and salt. Stir in milk and 3 tablespoons melted butter until dough forms. Sprinkle surface with flour. Knead dough 10 times. Roll dough with rolling pin into rectangle 9 x 5-inch. Brush with butter. Sprinkle 3 tablespoons sugar and cinnamon. Roll up tightly, beginning at narrow end. Pinch to seal. Cut in 4 equal pieces. Place cut side up on cookie sheet. Pat into 6 circles. Sprinkle sugar and bake 8 to 10 minutes at 425°. Cool.

Emily Bender

ROSETTES

1 egg
½ c. flour
1 Tbsp. sugar
½ tsp. salt
½ c. milk
1 Tbsp. salad oil

Heat a good amount of shortening. Season the rosette iron. Dip in batter. Fry until golden brown. Sprinkle with powdered sugar.

Mary Ellen Rayle

BEST PANCAKES

1 egg
1 c. flour
1 c. milk
2 Tbsp. vegetable oil
1 Tbsp. sugar
1 Tbsp. baking powder
½ tsp. salt

Beat egg with whisk until fluffy. Add remaining ingredients and stir just until mixed. Preheat griddle or electric skillet to 350°. Grease, if necessary. Griddle is hot enough if a few drops of water dropped on it skitter around. Pour about 3 tablespoons butter onto hot griddle. Cook pancake until puffed and dry around edges. Turn and cook the other side until golden brown. Avoid turning pancakes more than once, for best results. To keep pancakes hot, stack on hot plate with paper towels in between. Place on cookie sheet in a 250° oven. Makes about 9 pancakes.

A Schafer Family favorite.

SWEDISH DELICATE THINS

3 eggs
2 Tbsp. sugar
1 tsp. salt
2 c. milk
1 ½ c. flour

Beat eggs thoroughly. Add sugar and salt. Add milk and flour alternately. Beat until smooth. Pour onto hot, greased griddle; spread thin. Turn when liquid is all cooked and golden brown. Sprinkle with powdered sugar. Roll and add syrup.

Courtni Gafkin

PIZZA CRUST

1 pkg. yeast
1 c. warm water
1 Tbsp. oil
1 tsp. vinegar
1 Tbsp. sugar
2 ½ c. flour
½ tsp. salt

Measure flour, salt, sugar and baking powder into bowl. Dissolve yeast in warm water. Add oil and vinegar. Pour into flour mixture. Mix well. Knead and add flour as needed. Makes 2 big pizzas.

Kyle Grate

–•EXTRA RECIPES•–

–•YOUR FAVORITE RECIPES•–

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Cakes, Cookies & Desserts

Candy Testing

Thermometer Test: Check candy thermometer in boiling water. If it doesn't register 212 degrees, add or subtract the same number of degrees in recipe. Always make sure candy thermometer is covered with liquid, not just foam. Clip it to the side of the pan after syrup boils.

Cold-Water Test: Remove candy from heat. Drop a little syrup into small bowl of very cold, but not ice cold, water. Use a fresh cupful of cold water for each test. Form into ball with fingers, if possible.

Candy	Degrees	Stage	Cold Water Test
	230-234	Thread	Syrup spins 2-inch thread when dropped from spoon
Fudge, Fondant	234-240	Soft Ball	Candy will roll into soft ball but quickly flattens when removed from water.
Divinity, Caramels	244-248	Firm Ball	Candy will roll into a firm ball (but not hard ball) which will not lose its shape upon removal from water.
Taffy	250-266	Hard Ball	Syrup forms hard ball, although it is pliable.
Butterscotch	270-290	Light Crack	Candy will form threads in water which will soften when removed from water.
Peanut Brittle	300-310	Hard Crack	Candy will form hard, brittle threads in water which will not soften when removed from water
Caramelized Sugar	310-321	Caramelized	Sugar first melts, then becomes a golden brown and forms a hard, brittle ball in cold water

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AMISH COOKIES

1 c. Puritan oil
1 ½ c. granulated sugar
2 eggs
1 tsp. vanilla
1 tsp. orange extract
3 ¼ c. flour
¾ tsp. salt
1 Tbsp. baking powder
1 c. buttermilk
1 tsp. soda

Cream together oil, sugar, eggs, vanilla, orange extract, buttermilk and soda. Add flour, salt and baking powder. Mix well, then let dough set for ½ hour in the refrigerator. Drop by spoon on greased cookie sheet. May ice with powdered sugar icing. Makes 4 dozen.

Cassi Strong

BUTTER RICH COOKIES

¾ c. margarine
½ c. brown sugar
1 egg yolk
1 tsp. vanilla
1 ½ c. flour
3 Hershey chocolate bars

Dough will be firm. Roll into 1 ½-inch balls, then flatten on a cookie sheet. Bake at 350° for 8 to 10 minutes or until light brown. While hot, plate small piece of Hershey chocolate on top.

Mabel Beck

CAKE MIX COOKIES

1 stick oleo, melted
¼ tsp. baking soda
2 eggs
1 regular cake mix *
1 c. flour **

*Any flavor; chocolate is very good. I have used lemon, butter, pecan and spice; about all of the mix flavors.

**Some mixes will have to use a little more flour.

Mix together. You can add a few chips, nuts, etc., to different kinds of mixes. Make walnut size balls and place on lightly greased cookie sheet. Bake 10 to 12 minutes at 350°. Will be puffed up and fall when removed from oven. Very reasonably made and makes approximately 2 ½ dozen.

Quickly made when you have to take 2 dozen cookies.

Annalee Woodard

CAPPUCCINO BISCOTTI WITH CHOCOLATE CHIPS

2 c. flour
1 c. sugar
½ tsp. ground cinnamon
½ tsp. baking soda
½ tsp. salt
2 Tbsp. milk
¼ c. strong coffee
1 large egg yolk
1 tsp. vanilla
⅔ c. whole almonds, coarsely chopped
½ c. chocolate chips

Preheat oven to 375°. Blend first 5 ingredients. Stir together milk, coffee, egg yolk and vanilla. Mix well and add to dry ingredients. Beat until dough is smooth. Stir in nuts and chocolate chips.

Grease and flour a large baking sheet. On a floured counter, divide dough in half and roll each into a log approximately 12 x 2-inch. Put on baking sheet at least 2-inches apart. Bake until logs are firm to the touch, about 30 minutes. Remove from the oven and reduce temperature to 325°.

To cut biscotti, hold roll firmly using an oven mitt and cut logs on diagonal into ¾-inch thick cookies. Lay cookies on baking sheet and return to oven. Bake until crisp, 5 to 10 minutes. Cool on racks and store in airtight container.

Lexi Freese

CHOCOLATE NO-BAKE COOKIES

6 Tbsp. cocoa
2 c. sugar
1 stick margarine
½ c. milk
½ c. peanut butter
3 c. rolled oats

Mix cocoa, sugar, margarine and milk. Bring to rolling boil. Cook 1 minute. Add peanut butter and oats. Refrigerate.

Amanda Custer

CHOCOLATE CHUNK COOKIES

2 ½ c. old-fashioned oats
2 c. all-purpose flour
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
1 c. (2 sticks) unsalted butter (room temperature)
1 c. sugar
1 c. firmly packed golden brown sugar
2 eggs
1 tsp. vanilla extract
12 oz. semi-sweet chocolate, cut into ½-inch chunks
1 ½ c. chopped pecans
4 oz. milk chocolate, grated

Preheat oven to 350°. Butter cookie sheets. Finely grind oats in processor. Transfer to a large bowl. Add flour, baking powder, baking soda and salt to oats; blend well. Using electric mixer, beat butter and both sugars in another large bowl until light and fluffy. Beat in eggs and vanilla. Mix in dry ingredients. Fold in semi-sweet chocolate, pecans and milk chocolate. Form cookie dough into 1 ¼-inch balls. Arrange dough on prepared sheets, spacing 2-inches apart. Bake until cookies are pale golden, about 7 to 8 minutes. Transfer cookies to rack and cool completely. Store cookies in airtight container.

Nikki Post

HILLARY CLINTON'S CHOCOLATE CHIP COOKIES

vegetable oil
1 ½ c. unsifted all-purpose flour
1 tsp. salt
1 tsp. baking soda
1 c. solid vegetable shortening
1 c. firmly packed light brown sugar
1 ½ c. sugar
1 tsp. vanilla
2 eggs
2 c. old-fashioned rolled oats
1 (12 oz.) pkg. semi-sweet chocolate chips

Preheat oven to 350°. Grease baking sheets. Combine flour, salt and baking soda on waxed paper. Beat together shortening, sugars and vanilla in large bowl with an electric mixer until creamy. Add eggs, beating until light and fluffy. Gradually beat in flour mixture and rolled oats. Stir in chocolate chips. Drop batter by well rounded teaspoonfuls onto baking sheets. Bake for 8 to 10 minutes or until golden brown. Cool cookies on sheets for 2 minutes. Remove to wire rack to cool completely Yields 7 ½ dozen.

Rebecca Colburn

RUTHENA'S CHOCOLATE CHIP COOKIES

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs
2 ½ c. flour
1 tsp. salt
1 tsp. soda
1 small pkg. chocolate chips

Heat oven to 350°. Mix white sugar, brown sugar, shortening and eggs. Add flour, salt, soda and chocolate chips. Bake approximately 8 to 10 minutes; large cookies, 10 to 12 minutes. Remove from oven just before they look set and they will be soft and delicious.

Becky Patton

CHOCOLATE CHIP COOKIES

1 c. white sugar
2 c. brown sugar
2 c. shortening
4 eggs
5 ½ c. flour
2 tsp. soda
2 tsp. salt
1 pkg. chocolate chips
2 tsp. vanilla

Cream white sugar, brown sugar, shortening and eggs. Mix flour, soda and salt. Combine both mixtures and add vanilla and chocolate chips. Bake at 350° for 10 to 12 minutes.

Joni Brown

CHOCOLATE CHIP COOKIES

1 c. shortening
1 c. white sugar or ½ c. powdered sugar
1 c. brown sugar (light)
2 eggs
½ tsp. salt
1 tsp. vanilla
2 Tbsp. warm water
3 c. flour
1 (6 oz.) pkg. chocolate chips or maraschino cherries

Mix together. Chill dough before baking. Bake at 325° on lower grate.

Kyle's Great-Gramma Emma

MRS. FIELD'S CHOCOLATE CHIP COOKIES

2 c. butter
2 c. sugar
2 c. brown sugar
2 tsp. vanilla
4 eggs
4 c. flour
5 c. oatmeal (measurement before blending)
1 tsp. salt
2 tsp. baking powder
2 tsp. baking soda
24 oz. chocolate chips
1 (8 oz.) Hershey bar, grated
3 c. chopped nuts

Cream sugars and butter. Add vanilla and eggs. Blend oatmeal into powder in a blender. Mix together with flour and other dry ingredients. Add to other ingredients. Add grated Hershey bar, chocolate chips and nuts. Bake on ungreased pan at 375° for 6 minutes. Makes 112 cookies.

Shirley Dunn

CHOCOLATE CHIP COOKIES

1 c. brown sugar
1 c. white sugar
1 c. shortening
3 eggs, slightly beaten
1 tsp. vanilla
1 tsp. salt
1 ¼ tsp. soda
1 ¼ tsp. hot water
3 c. flour
1 bag chocolate chips

Cream the brown sugar, white sugar and shortening. Add remaining ingredients; mix well. Drop by teaspoonfuls on slightly greased cookie sheets. Bake 10 to 15 minutes at 375˚.

Torrey Mullins

ULTIMATE CHOCOLATE CHIP COOKIES

¾ c. Crisco shortening
1 ¼ c. packed light brown sugar
2 Tbsp. milk
1 Tbsp. vanilla
1 egg
1 ¾ c. all-purpose flour
¾ tsp. baking soda
1 tsp. salt
1 c. semi-sweet chocolate chips
1 c. coarsely chopped pecans

Heat oven to 375˚. Combine Crisco, brown sugar, milk and vanilla in a large bowl. Beat at medium speed of electric mixer until well blended. Beat egg into creamed mixture. Combine flour, salt and baking soda. Mix into creamed mixture until blended. Stir in chocolate chips and pecan pieces. Drop by rounded tablespoonfuls 3-inches apart on greased cookie sheet. For chewy cookies, bake 8 to 10 minutes; for crisp cookies, bake 11 to 13 minutes.

Kent Strong

CHRISTMAS CHOCOLATE CHIP COOKIES

1 c. margarine
1 c. oil
1 c. sugar
1 c. powdered sugar
2 eggs
1 Tbsp. vanilla
1 tsp. baking soda
1 tsp. cream of tartar
1 tsp. salt
5 c. flour
1 pkg. mini chocolate chips

Refrigerate mixture 2 to 3 hours. Roll into 1 ½-inch balls. Roll balls in sugar. Flatten on a cookie sheet. Bake at 375˚ for 10 minutes.

Katie Binkley

CHOCOLATE-COVERED CHERRY COOKIES

1 ½ c. flour
½ c. unsweetened cocoa powder
¼ tsp. salt
¼ tsp. baking powder
¼ tsp. baking soda
½ c. margarine, softened
1 c. sugar
1 egg
1 ½ tsp. vanilla
1 (10 oz.) bottle maraschino cherries (48)
½ c. Eagle Brand condensed milk
1 (6 oz.) pkg. semi-sweet chocolate chips
4 tsp. reserved cherry juice

In a large bowl, stir together first 5 ingredients. In second bowl, beat together margarine and sugar until fluffy. Add egg and vanilla; beat well. Gradually add dry ingredients; beat until well blended. Shape dough into 1-inch balls. Place on ungreased cookie sheet. Press down center of dough with thumb. Drain cherries, saving the juice. Place a cherry in the center of each cookie.

In a small saucepan, combine the chips and condensed milk. Heat until the chocolate is melted. Stir in 4 teaspoons of reserved cherry juice. Spread about 1 teaspoon of frosting over each cherry, spreading to cover. Bake at 350° about 10 minutes. Remove to wire rack to cool.

Shirley Dunn

COWBOY COOKIES

(Chocolate Chip)

1 c. sugar
1 c. brown sugar, packed
1 c. shortening
2 eggs
1 tsp. soda
½ tsp. salt
2 c. all-purpose flour
2 c. quick oats
1 c. crushed Wheaties
7 oz. chocolate chips
1 tsp. vanilla

Mix all ingredients. Roll into balls and place on greased cookie sheet at 350° for 12 minutes (until lightly browned). Cookies will still be doughy at first, but will harden when cooked. Makes 4 dozen. Recipe may be cut in half.

Grandma, Donna Brace

COWBOY COOKIES

2 c. shortening
2 c. white sugar
2 c. brown sugar
4 eggs
2 tsp. baking soda
1 tsp. salt
1 tsp. baking powder
3 c. rolled oats
2 tsp. vanilla
18 oz. chocolate chips
1 ½ c. chopped walnuts

Blend shortening, sugars and eggs. Mix with remaining ingredients. Drop by spoonfuls on cookie sheet. Bake at 350° for 10 to 12 minutes.

Ruth Taylor

COWBOY COOKIES

2 c. shortening
2 c. white sugar
2 c. brown sugar
4 eggs
2 tsp. baking soda
1 tsp. salt
1 tsp. baking powder
3 c. rolled oats
2 tsp. vanilla
18 oz. chocolate chips
1 ½ c. chopped walnuts (optional)

Blend shortening, brown and white sugars and eggs. Add baking soda, salt and baking powder. Mix together well. Add rolled oats, vanilla, chocolate chips and chopped walnuts. Mix together well and drop by spoonfuls on cookie sheet. Bake at 350° for 10 to 12 minutes.

Ruth Taylor

CRUNCHY COOKIES

1 c. butter or margarine
2 c. brown sugar
1 egg
1 tsp. vanilla
2 c. flour
¾ tsp. salt
2 tsp. soda
1 ½ c. oatmeal
1 c. coconut
¾ c. chopped nuts

Cream butter and sugar. Add egg and vanilla. Mix. Combine dry ingredients with creamed mixture. Drop on greased cookie sheet. Bake at 375° for 8 to 10 minutes.

Melissa Byers

CUTOUT COOKIES

1 (heaping) c. sugar
1 c. butter or margarine
2 eggs
½ c. sour cream
1 tsp. vanilla
½ tsp. salt
1 tsp. baking powder
3 c. flour
1 tsp. baking soda

Combine sugar, butter, eggs, sour cream and vanilla. Sift flour, salt, powder and soda. Add to first mixture and mix well. Chill overnight. Bake on greased cookie sheet at 375° for 8 minutes. Yields approximately 4 dozen.

Dough will be very sticky, so be sure to use plenty of flour when rolling out the dough. I also recommend using a pastry cloth and rolling pin cover.

Shirley Dunn

DARCI DOODLE SNICKERDOODLES

1 c. soft shortening
1 ½ c. sugar
2 eggs
2 ¾ c. flour
2 tsp. cream of tartar
1 tsp. baking soda
¼ tsp. salt
2 Tbsp. sugar
2 tsp. cinnamon

Mix shortening, sugar and eggs thoroughly. Measure flour, cream of tartar, soda and salt. Stir in with shortening mixture. Form into balls the size of a walnut. Roll balls in cinnamon sugar mixture. Place 2-inches apart on ungreased cookie sheet. Bake 6 to 10 minutes at 350°. Makes about 6 dozen cookies.

These taste the best when small hands roll and dip the balls!

Darci Smith

DEATH BY CHOCOLATE COOKIES

1 ½ c. flour
½ c. cocoa
1 tsp. baking soda
1 tsp. salt
8 oz. semi-sweet chocolate
4 oz. unsweetened chocolate
1 ½ c. packed light brown sugar
12 Tbsp. unsalted butter
3 eggs
1 tsp. vanilla
2 c. chocolate chips

Sift together flour, cocoa, baking soda and salt. Melt semi-sweet chocolate and unsweetened chocolate. Cream together light brown

sugar, unsalted butter, eggs and vanilla. Add melted chocolate and dry ingredients to creamed mixture. Add 2 cups chocolate chips. Batter will be sticky. Drop 2 tablespoons on sheets. Bake at 350° for 18 to 22 minutes.

LouAnn Binkley

GRANDMA'S COOKIES

2 c. brown sugar
1 c. shortening
2 eggs
3 ½ c. flour
¼ tsp. salt
1 tsp. soda
1 tsp. baking powder
2 tsp. vanilla

Mix sugar with shortening. Add eggs and mix well. Combine dry ingredients. Add dry ingredients to sugar mixture. Mix well. Mold dough into two long rolls and wrap in wax paper. Chill overnight. Slice and bake at 350° for 10 minutes.

Ashley Hoover

JOLLY GINGERBREAD MEN

1 c. butter, softened
1 c. sugar
1 egg
1 c. molasses
2 Tbsp. vinegar
5 c. all-purpose flour
2 tsp. ground ginger
1 ½ tsp. baking soda
1 tsp. ground cinnamon
1 tsp. ground cloves

Preheat oven to 350°. Beat sugar and butter together until fluffy. Add egg, molasses and vinegar; beat well. Next, add baking soda, cinnamon, cloves, ginger and flour; beat well until everything is well blended. Refrigerate dough 3 hours or until easy to handle. Roll dough ⅛-inch thick and cut with cookie cutters. Bake in oven at 350° for 5 to 8 minutes or until done. Cool and decorate as desired.

Lydia Freese

JUMBO OATMEAL PEANUT BUTTER COOKIES

¾ c. butter
½ c. peanut butter
1 c. sugar
1 c. brown sugar, firmly packed
2 eggs
¼ c. milk
1 tsp. vanilla
2 c. flour
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 ½ c. quick cooking oats

Cream together butter, peanut butter and sugars until smooth and creamy. Add eggs and vanilla; blend well. Add flour, soda, salt and cinnamon. Mix together well. Blend in oats. Drop by tablespoon onto cookie sheet about 2-inches apart. Bake at 350° for 15 minutes.

Mrs. Linda Miller

KISS COOKIES

1 can Eagle Brand sweetened condensed milk
¾ c. peanut butter
2 c. biscuit baking mix
1 tsp. vanilla
sugar
1 pkg. kisses

Heat oven to 375°. Blend milk and peanut butter until creamy. Add baking mix and vanilla. Make 1-inch balls and roll in sugar. Place on lightly greased cookie sheets. Bake 6 to 8 minutes. Push kisses in them while still warm.

Tenisha Mullins

LEMON SNOWFLAKES

1 pkg. lemon cake mix (with pudding)
8 oz. pkg. Cool Whip
1 egg
powdered sugar

Combine cake mix, Cool Whip and egg. Beat until blended. Batter will be very sticky. Drop by teaspoon into powdered sugar. Roll lightly to coat. Place on ungreased cookie sheet. Bake 10 to 12 minutes at 350° or until lightly browned. Makes 5 to 6 dozen.

Kim Perez

MONSTER COOKIES OATMEAL

1 doz. eggs
2 lb. brown sugar
4 c. white sugar
3 tsp. soda
1 Tbsp. syrup (any kind)
1 lb. butter
3 lb. peanut butter
18 c. oatmeal
1 lb. chocolate chips

In a very large pan, mix ingredients in order given. Bake on greased cookie sheet until golden brown. Allow to cool before removing from cookie sheet. Use spring release ice cream scoop to measure

dough on cookie sheet; 6 per sheet. Use mixer until you get to oatmeal, then hand mix.

Diane's favorite.

MONSTER COOKIES

6 eggs
2 ½ c. brown sugar
2 c. sugar
1 ½ tsp. vanilla
1 ½ tsp. Karo syrup
4 tsp. soda
2 sticks oleo
24 oz. peanut butter
9 c. oatmeal
½ lb. chocolate chips
½ lb. M&M's candies

Combine ingredients. Bake on greased cookie sheet for 12 minutes at 325° to 350°. Let set a short time before removing from cookie sheet. Makes approximately 8 dozen.

Steven Delagrange

MRS. FIELD'S CHOCOLATE CHIP COOKIES

2 c. margarine
2 c. white sugar
2 c. brown sugar
2 Tbsp. vanilla
4 eggs
5 c. oatmeal flour (blend in blender until you get 5 c.)
4 c. flour
2 tsp. baking soda
2 tsp. salt
24 oz. bag chocolate chips
1 (8 oz.) Hershey bar, grated
1 to 2 c. nuts

Cream together margarine, white sugar, brown sugar, vanilla and eggs. Sift together oatmeal flour, flour, baking soda and salt. Blend slowly with creamed mixture. Add Hershey bar and nuts. Place 1 to 1 ½-inch balls of batter on cookie sheet and bake 10 to 12 minutes at 350°.

Rhonda Coburn

NO BAKE COOKIES

2 c. sugar
¼ c. cocoa
½ c. milk
1 stick margarine (½ c.)
3 c. oatmeal
2 tsp. vanilla
½ c. peanut butter

Melt sugar, cocoa, milk and margarine in pan together. Boil ingredients for exactly 3 minutes, then remove from heat. Add

oatmeal, vanilla and peanut butter. Drop quickly on wax paper. Let set and cool.

Julianne McWilliams

NO BAKE COOKIES

2 c. sugar
½ c. cocoa
½ c. milk
¾ c. butter
1 c. peanut butter
4 c. oatmeal
1 tsp. vanilla
1 c. coconut

In a saucepan, combine sugar, cocoa, milk, butter and peanut butter. Put on medium heat, until boils. Add oatmeal, vanilla and coconut; stir well. Drop in teaspoons on waxed paper. Yields 40 cookies.

Lindsey Grimm

NO-BAKE COOKIES

1 c. milk
4 c. sugar
½ lb. oleo
6 c. quick oatmeal
2 Tbsp. cocoa
4 Tbsp. peanut butter
2 Tbsp. vanilla

Boil together milk, sugar and oleo for 3 minutes. Add oatmeal, cocoa, peanut butter and vanilla. Stir well and drop on waxed paper.

Julie Bannister

NO BAKE COOKIES

2 c. sugar
½ c. milk
1 stick margarine or butter
3 c. quick cooking oats
¾ c. peanut butter

Boil sugar, milk and butter for 1 ½ minutes. Add the oats and peanut butter. Stir thoroughly. Drop by teaspoon on wax paper and allow to set until cold.

Great-Grandma Gilbert

OATMEAL CHOCOLATE COOKIES

1 c. Crisco
1 c. brown sugar
1 c. white sugar
2 eggs, beaten
2 Tbsp. water
1 tsp. vanilla
1 ½ c. flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
3 c. oatmeal
¾ c. chocolate chips

Combine shortening and sugar. Beat in eggs, water and vanilla. Stir in flour, salt, soda and cinnamon. Last, stir in oatmeal and chocolate chips. Bake 10 minutes or until done in a 350° oven.

Tenisha Mullins

PEANUT BUTTER COOKIES

½ c. oleo
½ c. peanut butter
½ c. white sugar
½ c. brown sugar
1 egg
½ tsp. vanilla
1 ¼ c. flour
¾ tsp. soda

Heat oven to 350°. Cream together oleo, peanut butter, white sugar and brown sugar. Add and mix well the egg and vanilla. Add flour and soda. Drop teaspoonful of dough on ungreased cookie sheet. Bake for 10 to 12 minutes.

Donna Jewel

PEANUT BUTTER COOKIES

⅓ c. water
1 c. crunchy peanut butter
2 eggs
1 pkg. yellow cake mix

In a large bowl, beat water, peanut butter, eggs and ½ of the dry cake mix. Mix until well blended and smooth. Add rest of cake mix and mix well. Drop by teaspoonfuls 3-inches apart on ungreased cookie sheet. Press down cookies with a floured fork. Bake at 375° for 8 to 10 minutes or until golden brown. Let cool on cookie sheet for about 2 minutes, then remove to rack. Makes about 4 dozen cookies.

Annalee Woodard

PEANUT BUTTER COOKIES

1 c. sugar
1 c. peanut butter
1 tsp. baking soda
1 egg

Grease cookie sheet. Combine all ingredients. Bake at 350° for 8 to 10 minutes. (If baked too long, they will fall apart.)

Julie Stevens

PECAN TASSIES

Crust:

4 oz. cream cheese, softened
1 c. flour
1 stick margarine

Filling:

1 egg, beaten
¾ c. brown sugar
1 Tbsp. margarine
pinch of salt
⅔ c. finely chopped pecans or pecan meal

Crust: Mix together and chill in the refrigerator for 1 to 2 hours.
Filling: Mix well.

Make 24 teaspoon size balls out of the refrigerated crust, placing them in 2 mini size muffin tins. Press thumb in the middle of the crust ball and press the crust around the outside of each muffin opening. Evenly distribute the filling into the middle of the 24 crusts. Bake at 375° for 20 minutes.

Jackie Kruse

PUMPKIN COOKIES

2 c. brown sugar
2 c. pumpkin
1 c. salad oil
2 tsp. soda
2 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
½ tsp. ginger
2 tsp. vanilla
4 c. flour
2 c. raisins
1 c. chopped nuts

Combine all ingredients and drop by teaspoonful on oiled baking sheet. Bake at 350° for 12 to 15 minutes.

Frosting:

½ c. sour cream
3 c. powdered sugar
about 1 Tbsp. milk
1 ½ tsp. vanilla

Tina Crosby

SNICKERDOODLES

1 ½ c. sugar
½ c. butter or margarine, softened
1 tsp. vanilla
2 eggs
2 ¾ c. flour
1 tsp. cream of tartar
½ tsp. baking soda
¼ tsp. salt
2 Tbsp. sugar
2 tsp. cinnamon

Heat oven to 400°. In a large bowl, beat 1 ½ cups sugar and margarine until light and fluffy. Add vanilla and eggs; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour, cream of tartar, baking soda and salt; mix well. In small bowl, combine 2 tablespoons sugar and cinnamon. Shape dough into 1-inch balls. Roll in sugar-cinnamon mixture. Place 2-inches apart on ungreased cookie sheets. Bake at 400° for 8 to 10 minutes or until set. Immediately remove from cookie sheets. Makes 4 dozen.

Donna Jewell

SNICKERDOODLES

2 ¾ c. unbleached flour
1 tsp. baking soda
1 tsp. cream of tartar
½ tsp. salt
1 c. butter or margarine or shortening (at room temperature)
1 ⅓ c. sugar
2 eggs
1 tsp. vanilla extract
1 Tbsp. cinnamon
3 Tbsp. sugar

Sift together flour, baking soda, cream of tartar and salt; set aside. In a large bowl, beat together butter and 1 ⅓ cups sugar until creamy. Add eggs, one at a time, beating well. Add vanilla; stir in dry ingredients. Blend thoroughly. Wrap and chill dough for 1 hour. Preheat oven to 375°. Shape dough into 1-inch balls. Combine cinnamon and remaining 3 tablespoons sugar. Roll balls of dough in mixture. Arrange them 2-inches apart on ungreased baking sheet. Bake for 12 minutes or until golden. Remove cookies to wire racks to cool completely. Yields 5 dozen cookies.

Patricia Myers

SWEET REVENGE COOKIES

2 c. butter
2 c. sugar
2 c. brown sugar
4 eggs
2 tsp. vanilla
4 c. flour
5 c. blended oatmeal (measure oatmeal and blend in blender to fine powder)
1 tsp. salt
2 tsp. baking powder
2 tsp. baking soda
24 oz. chocolate chips
1 (8 oz.) Hershey bar, grated
3 c. chopped nuts

Cream butter and both sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder and soda. Add chocolate chips, Hershey bar and nuts. Roll into balls and place 2-inches apart on cookie sheet. Bake for 10 minutes at 375°. Yields 112 cookies. Recipe may be halved.

Angie Hoeppner

WESTERN COWBOY COOKIES

1 c. oleo or shortening
1 c. brown sugar
1 c. white sugar
3 eggs
1 tsp. vanilla
2 c. flour
1 tsp. soda
½ tsp. baking powder
½ tsp. salt
2 c. rolled oats
1 ½ c. lemon, butterscotch and maraschino cherry bits
dash of nutmeg

Chill dough. Heat oven to 350°. Roll dough into balls the size of a hulled walnut and press with fork onto cookie sheet. Bake for 8 to 10 minutes. Cookies will be hard if you overbake.

Maxine Franks

ZUCCHINI COOKIES

1 c. grated zucchini
1 c. sugar
1 tsp. soda
2 c. flour
dash of salt
1 c. walnuts
1 c. raisins
1 c. chocolate chips
1 tsp. cinnamon
½ c. oleomargarine
1 egg, beaten
½ tsp. cloves (optional)

Heat oven to 350°. Mix all ingredients together. Drop by teaspoons on a greased cookie sheet. Bake for 12 to 15 minutes.

Mary Kaye Fulcher

ANGEL FOOD ICE CREAM CAKE

1 angel food cake (8-inch)
½ gal. vanilla ice cream, slightly softened
2 qt. fresh strawberries
sugar to taste

Cut the cake in half; tear one half into small pieces and set aside. Cut the other half into 12 to 14 thin slices. Arrange in the bottom of a waxed paper lined 13 x 9 x 2-inch baking pan, overlapping as needed.

Spread softened ice cream over cake, pressing down to smooth. Gently press the small cake pieces into ice cream. Cover and freeze. Just before serving, slice strawberries and sweeten to taste. Cut dessert into squares and top with strawberries. Yields 15 servings.

Mindy Meloon

APPLE DAPPLE CAKE

1 ½ c. vegetable oil
3 eggs
2 c. sugar
2 tsp. vanilla
3 c. flour
1 tsp. soda
3 c. chopped apples
1 c. chopped walnuts

Glaze:

1 c. brown sugar
¼ c. milk
½ c. margarine

Spray a Bundt pan (or angel food cake pan) with nonstick cooking spray. Preheat oven to 350°. Combine oil, eggs, sugar and vanilla in a large mixing bowl. Mix well. Sift dry ingredients together and beat into creamed mixture; mixture should be quite thick. Fold in apples and nuts. Bake 1 hour in prepared pan.

For glaze, mix ingredients in saucepan. Cook for 3 minutes, bringing to a boil. Remove cake from oven and pour hot glaze over hot cake. Let this set for 2 hours. Remove cake from pan.

Ray Johnson

BUTTERSCOTCH CAKE

yellow cake mix
1 can premade butterscotch pudding
1 c. butterscotch chips
½ c. brown sugar

Follow directions for cake, substituting oil for pudding. Do not add the water; no oil, no water. Put in cake pan. Top with mixture of brown sugar and butterscotch chips. Bake according to box.

Dawn Martin

BUTTERSCOTCH CAKE

1 pkg. SuperMoist white cake mix
1 (4 oz.) pkg. butterscotch pudding mix
1 c. milk
½ c. vegetable oil
4 egg whites
powdered sugar or ice cream

Heat oven to 350°. Grease and flour 12-cup Bundt cake pan. Beat cake mix, pudding, milk, oil and egg whites in large bowl on low speed for 30 seconds. Beat on medium speed for 2 minutes. Pour into pan. Spread evenly. Bake 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes in pan; turn upside down onto heatproof serving plate. Remove pan. Cool cake completely. Sprinkle with powdered sugar before serving or serve with ice cream.

Jim Seigil

ANGELA'S DAD'S BEST CARROT CAKE

2 c. sugar
2 c. flour
2 tsp. cinnamon
2 tsp. baking powder
2 tsp. soda
1 c. cooking oil
4 eggs
3 c. shredded carrots
⅔ c. chopped nuts (optional)

Icing:

1 (8 oz.) cream cheese
1 stick margarine
1 to 1 ½ lb. powdered sugar

Put the first 9 ingredients in a mixer in the order listed. Beat all at once. Bake at 350° for 45 to 55 minutes in a 9 x 11 cake pan.

For icing, cream all ingredients.

Kevin Bassett

CARROT CAKE

4 c. ground carrots
2 c. flour
3 tsp. cinnamon
2 tsp. soda
1 tsp. salt
2 c. sugar
4 eggs
1 ½ c. Wesson oil
1 c. chopped walnuts

Icing:

8 oz. cream cheese
½ stick butter
1 box powdered sugar
½ tsp. vanilla

Beat eggs and sugar together. Add carrots. Add dry ingredients to sugar mixture. Stir well. Add oil and nuts. Mix well. Bake at 325° for 1 hour.

Icing: Mix all ingredients and beat until smooth.

Janet Gafken

CARROT CAKE

2 c. white sugar
1 c. vegetable oil
4 beaten eggs
3 c. grated carrots
1 c. nuts
2 c. flour
1 tsp. cinnamon
½ tsp. baking soda
½ tsp. baking powder
½ tsp. salt

Preheat oven to 350°. Mix sugar and oil. Add eggs and mix. Add carrots and nuts; mix. Add remaining ingredients and beat 3 minutes. Bake for 40 minutes in a 9 x 12-inch pan or two 8-inch pans. When cool, frost with Cream Cheese Frosting.

Steven Delagrange

CHOCOLATE OUTRAGE SNACK CAKE

1 c. (2 sticks) butter or margarine, softened
1 ½ c. Quaker oats (quick or old fashioned), uncooked
½ c. all-purpose flour
1 c. firmly packed brown sugar
2 eggs
1 c. chopped walnuts (optional)
1 tsp. vanilla extract
1 (12 oz.) pkg. (2 c.) Nestle Toll House semi-sweet chocolate morsels

In a large mixer bowl, mix ingredients. Beat 3 minutes at medium speed or until it's light and fluffy. Stir in 1 cup of Nestle chips. Spread batter into an 8-inch square microwave-safe baking dish. Cover with wax paper. Cook on High power 4 minutes; rotate dish ¼ turn. Cook On High power 4 to 5 minutes longer or until cake appears to be dry and bottom is an even color. Sprinkle the rest of the Nestle Chips over it. Let stand 10 minutes, then spread chocolate evenly over it.

Julie Hissong

CHOCOLATE CAKE

1 ½ c. sugar
1 ¼ c. warm water
1 ¼ c. mayonnaise
2 c. flour
2 tsp. baking soda
1 tsp. vanilla
¼ tsp. salt
2 ½ Tbsp. cocoa

Mix together and pour into a greased 9 x 13-inch greased and floured pan. Bake at 350° for 25 to 30 minutes.

Chocolate Frosting:

¼ c. melted shortening, butter or margarine
½ c. cocoa
⅓ c. milk
1 ½ tsp. vanilla
3 c. powdered sugar
¼ tsp. salt

Combine melted shortening and cocoa. Add milk and vanilla; mix well. Combine powdered sugar and salt and add in 3 parts.

Tim Smith

CHOCOLATE CHIP CAKE

⅔ c. soft shortening (½ butter for flavor)
1 ½ c. sugar
3 eggs
2 ¼ c. flour
2 ½ tsp. baking powder
1 tsp. salt
1 c. milk
1 ½ tsp. vanilla
1 (6 oz.) pkg. chocolate chips

Grease and flour two 9-inch pans or 13 x 9-inch oblong pan. Cream together soft shortening and sugar. Beat in thoroughly 3 eggs. Sift together flour, baking powder and salt. Stir in alternately with milk and vanilla. Add chocolate chips. Pour into prepared pans and bake at 350° for 25 to 30 minutes.

Doris Prater

CHOCOLATE SHEET CAKE

2 c. flour
2 c. sugar
1 stick margarine
½ c. vegetable oil
1 c. water
4 Tbsp. cocoa
1 tsp. vanilla
2 eggs
1 tsp. cinnamon
1 tsp. soda
½ c. buttermilk

Icing:

½ c. margarine
6 Tbsp. milk
4 Tbsp. cocoa
1 tsp. vanilla
1 box powdered sugar
1 c. chopped nuts

Mix together flour and sugar. Bring 1 stick of margarine, vegetable oil, water and cocoa to a rapid boil. Pour over flour mixture and blend well. Stir in eggs, vanilla, soda and buttermilk. Pour onto cookie sheet with narrow rim and bake at 400° for 20 minutes.

Icing: Mix margarine, milk and cocoa. Bring them to a boil. Remove from heat and add vanilla, box of powdered sugar (sifted) and chopped nuts. Spread on cake as soon as it comes out of the oven.

Important: Spray Pam on aluminum pan before baking!

Janine Bender

DO NOTHING CAKE

Cake:

2 c. flour
2 c. sugar
1 tsp. soda
½ tsp. salt
2 eggs
1 tsp. vanilla
20 oz. can undrained, crushed pineapple

Topping:

1 stick oleo
1 c. sugar
⅔ c. cream or evaporated milk
1 c. chopped nuts
1 c. coconut
1 tsp. vanilla

Mix all cake ingredients together. Bake in greased 9 x 13-inch pan at 300° for 25 to 40 minutes.

Melt oleo. Add sugar and cream. Bring to a boil, then simmer 5 minutes. Remove from heat. Add remaining ingredients.

Poke holes in hot cake and pour topping over. Serve with whipped topping or ice cream as cake is very rich.

Becky Patton

DUMP CAKE

1 can crushed pineapple
1 yellow cake mix
½ c. chopped nuts
1 can cherry pie filling
2 sticks butter or margarine

Dump pineapple in bottom of a 9 x 12 cake pan; spread out. Dump cherry pie filling on top of pineapple and spread out. Sprinkle on dry cake mix and spread out. Scatter on nuts. Cut butter into small squares; dot evenly over cake mix. Bake at 350° for 1 hour. Cool and cut. Serve with vanilla ice cream or whipped cream.

The DiNatale's

EARTHQUAKE CAKE

1 c. finely chopped walnuts
1 c. coconut
1 box German chocolate cake mix
1 stick margarine
1 (8 oz.) cream cheese
1 lb. powdered sugar

Scatter nuts and coconut on bottom of ungreased 9 x 13-inch pan. Mix cake mix as directed on package and pour over nut mixture.

Beat margarine, cream cheese and powdered sugar until fluffy. Drop by spoonfuls over cake mixture. Bake at 350° for 50 to 55 minutes.

Cake cracks; do not dump out of pan!

Elaine Jones

ECLAIR CAKE

1 box graham crackers
2 small boxes French vanilla pudding
3 c. milk
12 oz. Cool Whip
1 can ready-to-spread frosting (chocolate)

Mix the pudding with the milk until mixture thickens to pudding consistency. Add Cool Whip to mixture. Stir until mixed well. Layer bottom of 13 x 9-inch pan with graham crackers and pour half the pudding mixture on top. Repeat and add third layer of graham crackers on top of pudding mixture. Spread top layer of graham crackers with chocolate frosting. Refrigerate overnight before serving.

Terri McLaughlin

GOOEY BUTTER CAKE

1 box white or yellow cake mix
4 eggs
1 stick butter or margarine, melted
1 (8 oz.) cream cheese, softened
1 (1 lb.) box powdered sugar

Preheat oven to 350°. Mix together cake mix, 2 eggs and melted margarine in large bowl. Spread mixture in 9 x 13-inch greased pan. Beat together cream cheese, remaining eggs and ¾ of box of powdered sugar. Pour over cake mix. Sprinkle top with remaining powdered sugar. Bake for 35 to 40 minutes.

No calories here, ha!

Mary Murphy

HAWAIIAN WEDDING CAKE

yellow cake mix
8 oz. cream cheese, whipped
1 box instant vanilla pudding (small box)
8 oz. Cool Whip
1 small can crushed pineapple, drained
coconut
chopped nuts

Bake cake mix in a 9 x 12-inch pan. Cool. Prepare instant pudding with only 1 cup of milk; blend with whipped cream cheese. Spread mixture on cake. Spread Cool Whip. Top with crushed pineapple. Sprinkle with coconut and chopped nuts.

Debbye Graafsma

ICE CREAM CAKE

2 rolls crushed Ritz crackers
2 sticks melted margarine
2 small boxes instant vanilla pudding
2 c. milk
4 c. ice cream (vanilla)
8 oz. tub Cool Whip, thawed
3 smashed Heath bars

Mix crackers and margarine; press in bottom of a 13 x 9-inch pan. Beat pudding, milk and ice cream together. Pour over crackers. Refrigerate for about ½ hour. Pour Cool Whip over pudding mixture. Sprinkle with Heath bars.

Teri Krafft

OATMEAL CAKE

Cake:

1 ½ c. boiling water
1 c. oatmeal
1 c. white sugar
1 c. brown sugar
½ c. shortening
2 eggs
1 tsp. soda
1 tsp. cinnamon
1 ½ c. flour
½ tsp. salt

Topping:

1 stick butter
½ c. brown sugar
¼ c. cream or half and half
1 c. coconut
1 tsp. vanilla

Pour boiling water over oatmeal and let stand 10 minutes. Stir once or twice. Mix in other ingredients and bake in a 9 x 12 pan at 350° for 25 to 40 minutes. Use toothpick to test for doneness.

Topping: Melt butter. Add other ingredients and spread on cake while still warm. Place under broiler in oven for a couple of minutes or until it starts to bubble and turn brown.

The DiNatale's

MANDARIN ORANGE CAKE

"Cake":

1 white cake mix
1 small can mandarin oranges, don't drain
4 eggs
½ c. oil

"Icing":

1 small can mandarin oranges
1 small box vanilla instant pudding
1 (8 oz.) tub Cool Whip
1 small can pineapple (crushed)

Mix cake and bake as directed.

Icing: Drain mandarin oranges and crushed pineapple. Sprinkle pudding dry over the fruit and beat at medium speed until it thickens, 2 to 3 minutes. Fold in Cool Whip. Put in the refrigerator until ready to ice cool cake. Keep cake in the refrigerator after iced.

Calli Fike
Paula Fike

OXBLOOD CAKE

⅔ c. butter
2 c. sugar
2 eggs
2 ½ c. flour
1 c. buttermilk
¾ c. cocoa
2 tsp. soda
1 tsp. salt
¾ c. boiling water

Frosting:

1 ½ c. confectioners sugar
3 Tbsp. cocoa
¼ c. melted butter
3 Tbsp. hot coffee
1 tsp. vanilla

Cream together butter and sugar. Beat in eggs, one at a time. Add flour and milk alternately. Combine cocoa, soda, salt and water, then fold them into batter. Grease and flour a 9 x 13-inch pan. Bake at 350° for 30 minutes.

Frosting: Combine sugar and cocoa. Blend in butter. Gradually add hot coffee and vanilla.

Sara McWilliams

PREACHER'S CAKE

1 box yellow cake mix
1 small pkg. lemon instant pudding
¾ c. oil
¾ c. water
4 eggs
2 c. powdered sugar
2 Tbsp. butter, melted
2 Tbsp. water
⅓ c. orange juice

Combine cake mix, pudding mix, oil, ¾ cup water and eggs. Bake in a 9 x 13-inch pan for 40 to 50 minutes at 350°.

Poke cake full of holes with a fork. Mix 2 cups powdered sugar, 2 tablespoons butter (melted), 2 tablespoons water and orange juice. Pour mixture over cake.

Terry Rayle

PUMPKIN CAKE

2 c. sugar
¾ c. oil
4 eggs
½ tsp. salt
1 tsp. baking soda
1 (15 oz.) can pumpkin
2 c. flour
2 tsp. cinnamon
2 dashes nutmeg
2 tsp. baking powder
1 c. walnuts

Frosting:

3 oz. pkg. cream cheese
½ c. butter
2 c. powdered sugar

Combine all ingredients and pour into a greased and floured 13 x 9-inch cake pan. Bake at 350° for approximately 40 minutes.

When cake is cool, cream together cream cheese, butter and powdered sugar. Frost cake and garnish with nuts, if desired.

Sheila Handlin

BARB OPENLANDER'S TOFFEE COFFEE CAKE

2 c. flour
2 c. brown sugar, packed
¼ lb. butter
1 c. buttermilk
1 tsp. soda
1 tsp. vanilla
6 Heath toffee candy bars

Preheat oven to 325°. Mix flour, brown sugar and butter together until crumbly. Set aside 1 cup. To the rest of the mixture, add buttermilk, soda and vanilla. Mix well and pour into a 9 x 13-inch greased

and floured baking pan. Crush candy bars and mix with 1 cup of reserved crumbs. Sprinkle this over batter. Bake at 325° for 35 to 40 minutes or until done.

Brenda Freese

JEWISH COFFEE CAKE

1 yellow cake mix
1 box instant vanilla pudding
3 eggs, beaten
¾ c. water
¾ c. oil
¾ c. sugar
½ c. nuts
1 Tbsp. cinnamon

Preheat oven to 350°. Mix cake mix, instant pudding, eggs, water and oil. Mix sugar, nuts and cinnamon in a separate bowl. Grease Bundt pan. Sprinkle with cinnamon-sugar mixture. Shake out excess. Pour in half of the batter and half of the sugar mixture. Swirl with a knife. Pour in remaining batter and sprinkle with remaining sugar; mix. Swirl with a knife. Bake for 45 minutes. Let set 15 minutes. Remove and sprinkle with powdered sugar while warm.

Tim Delagrange

UNEXPECTED COMPANY COFFEE CAKE

1 ¼ c. flour
½ c. sugar
1 tsp. baking powder
¼ tsp. baking soda
¼ tsp. salt
½ c. butter
½ c. milk
1 egg
1 tsp. vanilla
½ c. flour
¼ c. sugar
butter

Heat oven to 350°. Grease and flour a 9-inch baking pan. In a large bowl, mix 1 ¼ cups flour, ½ cup sugar, baking powder, baking soda and salt. Add butter, milk, egg and vanilla. Pour into pan.

In small bowl with fork, beat the ½ cup flour, ¼ cup sugar and enough butter to make crumbly. Crumble over top and bake until done. Serve with fresh fruit or canned pie filling and Cool Whip.

Debbye Graafsma

RHUBARB CAKE

5 c. rhubarb
1 pkg. strawberry Jell-O
1 c. sugar
3 c. small marshmallows
yellow cake mix

Put cut up rhubarb in a 9 x 13-inch pan. Sprinkle the Jell-O over it. Now sprinkle 1 cup sugar over this, then the marshmallows. Make cake mix as directed on package; put over all. Bake in a 350° oven for 45 minutes.

Annalee Woodard

STRAWBERRY-RHUBARB UPSIDE-DOWN CAKE

4 to 5 c. cut up rhubarb
1 (3 oz.) box strawberry jello
1 ½ c. sugar
3 c. miniature marshmallows
1 box yellow cake mix

Mix cake as directed on box. Put rhubarb in bottom of a greased 9 x 13 baking pan. Sprinkle sugar, marshmallows and jello over rhubarb. Pour cake batter over all. Bake at 350° for 50 minutes. Cool 10 minutes. Turn upside down.

Linda Barber

SPEEDY LITTLE DEVILS

1 large jar Marshmallow Creme
½ c. peanut butter
1 box chocolate cake mix
1 stick butter, melted

Mix cake mix and melted butter together, then save ⅓ cup of the mix. Press the rest firmly into a 9 x 11-inch pan. Mix Marshmallow Creme and peanut butter together. Spread in pan on top of cake and butter mix, leaving ½-inch of room. Sprinkle the remaining cake and butter mix into the pan. Bake 20 minutes at 375°.

Kristina Knipstein

SUGAR CREAM CAKE

1 yellow or chocolate cake mix (pudding type)
1 stick butter or margarine, melted
1 egg
8 oz. softened cream cheese
2 eggs
1 lb. powdered sugar

Bottom Layer: Mix cake mix, butter and 1 egg. Press into a 9 x 13-inch pan with 1 ½-inch sides.

Top Layer: Beat cream cheese, 2 eggs and powdered sugar with electric mixer for 1 ½ minutes. Put on top of first layer and bake for 30 minutes at 350°.

Dian Moore

VANILLA TEXAS SHEET CAKE

2 ⅔ c. flour
2 c. sugar
½ c. margarine
½ c. oil
1 c. water
2 eggs
2 tsp. vanilla
1 tsp. cinnamon
1 ½ tsp. soda
⅔ c. buttermilk

Icing:

½ c. margarine
1 tsp. vanilla
8 oz. cream cheese
1 lb. powdered sugar

Mix flour and sugar. Set aside. Bring margarine, water and oil to a boil. Pour into flour mixture; beat. Beat in eggs. Add vanilla, cinnamon, soda and buttermilk. Mix well. Pour into 17 x 11 pan. Bake 20 minutes at 350°.

Icing: Cream the margarine, vanilla and cream cheese. Blend in powdered sugar. Beat until light and fluffy.

Kim Perez

WEDDING CAKE

4 lb. flour of love
1 ½ lb. buttered youth
1 ½ lb. good looks
1 ½ lb. sweet temper
1 ½ lb. blindness of fault
1 ½ lb. powdered wits
1 ½ lb. self forgetfulness
1 ½ oz. dry humor
2 Tbsp. sweet argument
1 ½ pt. rippling laughter
1 ½ wine glass common sense

Put flour of love, good looks and sweet temper into a well finished house. Beat the butter of youth to a creamy mixture. Mix together blindness of faults, self forgetfulness, powdered wits and dry humor into sweet argument, then add them. Pour in rippling laughter and common sense. Work everything together until all is well mixed. Bake gently forever.

Tina Crosby

RAINBOW JELLO

1 ½ c. evaporated milk
1 (3 oz.) box each: blackberry, cherry, lemon, lime, orange, orange-pineapple and strawberry jello

In a 9 x 13-inch pan, layer the jello in order written.

Prepare lime, orange and strawberry with 1 cup water and ½ cup Carnation milk. Prepare the other jello with 1 ½ cups hot water. Wait to cool.

Linda Lesser

STRAWBERRY ICE CREAM JELLO

1 qt. vanilla ice cream
1 (6 oz.) pkg. strawberry Jell-O
1 (10 oz.) pkg. sliced, frozen strawberries

Spread softened ice cream in a 9 x 13-inch pan to thaw slightly. Add frozen strawberries; set aside. Prepare Jell-O as directed. Pour over ice cream and strawberry mixture. Mix until ice cream is melted and well blended. Refrigerate about 5 hours before serving.

Darci Smith

CHRISTMAS BUTTER BALLS

1 c. butter
½ c. sugar (confectioners)
½ tsp. vanilla
2 c. flour
½ c. chopped pecans
½ c. chopped red candied cherries

Cream butter and sugar together. Blend in vanilla. Add flour, nuts and cherries; blend well. Shape into teaspoon size balls. Bake at 350° for 20 minutes. When cool, roll into confectioners sugar.

Kathy Manella

PEANUT BUTTER BALLS

1 ½ c. oatmeal
1 c. chunky peanut butter
¾ c. carob chips or chocolate chips
½ c. chopped pecans
1 tsp. vanilla
½ c. honey

Mix together. Shape into balls. Place on wax paper. Refrigerate. Makes 36 balls.

Ivor Finnegan

PEANUT BUTTER BALLS

1 c. peanut butter
1 ½ c. powdered sugar
½ stick margarine, melted
4 Tbsp. vanilla
½ tsp. salt

Shape mixture into balls. Refrigerate 1 hour and dip in melted chocolate.

Yvonne Brown

BROWNIES

2 sticks margarine, melted
1 c. cocoa
2 c. sugar
4 eggs (3 for more fudgy brownies)
2 tsp. vanilla
1 c. flour
½ tsp. salt
1 c. nuts, chopped (optional)

Preheat oven to 350°. Grease a 9 x ½ x 13-inch baking pan. With a wooden spoon, blend cocoa into melted margarine. Add sugar and mix well. Add eggs and beat in. Stir in vanilla, flour (do not sift) and salt until just blended. Do not overbeat. Fold in nuts. Spread in pan. Bake 35 minutes. Do not overbake. Allow to cool before cutting.

The Schafers

FAVORITE ONE-BOWL BROWNIES

4 sq. Baker's or Hershey's unsweetened chocolate
1 ½ sticks margarine (¾ c.)
2 c. sugar
3 eggs
1 tsp. vanilla
1 c. flour
1 c. chopped nuts

Heat oven to 350° (325° for glass baking dish). Melt (or microwave) chocolate and margarine in a large bowl. Stir until chocolate is melted. Stir sugar into chocolate-margarine mixture until well blended. Mix in eggs and vanilla. Stir in flour and nuts until well blended. Spread in a greased 13 x 9-inch baking pan. Bake 30 to 35 minutes or until toothpick inserted in center comes out with fudgy crumbs. Do not overbake. Cool pan on rack. Cut into 24 brownies.

Lainie Schultz

INCREDIBLE FUDGE BROWNIES

1 pkg. brownie mix
½ c. peanut butter
1 c. chocolate chips

Prepare mix as directed, adding peanut butter and mix well. Spread in a 13 x 9-inch pan. Sprinkle with chocolate chips. Bake as directed. Don't overbake. These will be soft when they come out of the oven, but will firm up as they cool.

Christeen Smith

BROWNIES

2 sticks butter
½ c. cocoa
½ c. crushed pecans
2 c. sugar
1 c. flour
4 eggs, beaten
1 tsp. vanilla

Melt butter in saucepan. Add cocoa and pecans. Mix together sugar, flour, eggs and vanilla. Just blend; do not beat. Pour on cocoa mixture. Bake in a greased and floured baking dish (9 x 13) at 325° for 25 to 30 minutes. Use buttercream icing.

Addie Post

BROWNIES

1 (3.4 oz.) pkg. chocolate pudding mix
2 c. cold milk
1 (15.8 oz.) brownie mix
1 (12 oz.) pkg. chocolate chips
nuts (optional)

Prepare chocolate pudding according to package directions. Stir in brownie mix until smooth. Add chocolate chips and pour in greased square baking pan. Bake at 350° for 50 minutes or until toothpick inserted comes out clean.

Heather Harper

BREAD PUDDING

1 lb. loaf cinnamon-raisin bread
1 qt. (4 c.) milk
3 eggs, slightly beaten
1 c. sugar
2 Tbsp. vanilla extract
pinch of ground nutmeg
3 Tbsp. butter, melted

Break bread into small chunks; place in a large bowl. Add milk and let soak 10 minutes. Work mixture with hands until milk is absorbed. Combine eggs and next 4 ingredients. Stir into bread mixture. Pour into a 13 x 9 x 2-inch baking dish. Bake at 350° for 50 minutes or until knife inserted in center comes out clean. Yields 12 servings.

Mr. and Mrs. Breon
Ashley Breon

GRANDMA'S GRAHAM CRACKER PUDDING

8 to 10 whole graham crackers, crumbled
2 Tbsp. butter, melted
1 ⅓ c. sugar
½ c. cornstarch
¼ tsp. salt
1 c. cold milk
4 egg yolks, beaten
3 c. milk, scalded
1 Tbsp. vanilla

Stir together sugar, cornstarch and salt. Mix 1 cup milk and egg yolks together well. Add sugar mixture to egg mixture and blend. Scald 3 cups milk. Add egg mixture and cook over medium-high heat, stirring constantly. Bring to a slight boil and remove from heat immediately. Add vanilla and cool. Mix butter with crumbled graham crackers. Layer crackers along bottom of dish. Add cooled pudding mixture. Top with more graham cracker crumbs. Refrigerate.

Logan Carnahan

CHERRY PUDDING

1 c. flour
¼ tsp. salt
1 Tbsp. baking powder
½ c. sugar
1 c. milk
½ tsp. vanilla
2 c. cherries
½ c. sugar
¼ c. shortening

Sift dry ingredients into a bowl. Add shortening, milk and vanilla. Beat vigorously with spoon or electric mixer for 2 minutes. Pour into greased 6 x 10-inch pan. Cover with cherries and sprinkle with sugar. Bake at 375° until golden brown, approximately 35 to 45 minutes.

Chlora Smith

STRAWBERRY FOOL

1 pt. fresh strawberries, blueberries or raspberries, rinsed and hulled
½ c. honey
1 Tbsp. strawberry or red raspberry jam
2 tsp. lemon juice
¾ c. heavy cream
¼ c. plain low-fat yogurt
4 large strawberries, thinly sliced (optional garnish)

Place the whole strawberries and 3 tablespoons of honey in a food processor or an electric blender and puree for about 30 seconds. Transfer the mixture to a medium size, non-metallic saucepan. Add the jam and boil over moderate heat, uncovered, for 3 minutes. Remove from heat and stir in the lemon juice. Transfer to a small bowl. Cover with plastic food wrap and chill about 1 hour. Less than 1 hour before serving, combine the cream and yogurt in a medium size bowl and whip until frothy. Drizzle in remaining 1 tablespoon of honey and beat until soft peaks form. Gently fold the whipped mixture into the strawberry mixture and spoon into 4 parfait glasses or wine goblets. Serve within 1 hour or refrigerate. Serves 4.

Anonymous

CHERRY CHEESE BROWNIE SQUARES

1 pkg. fudge brownie mix
1 (8 oz.) pkg. cream cheese, softened
1 (14 oz.) can sweetened condensed milk
1 egg
1 tsp. almond extract
1 (21 oz.) can cherry filling or topping, chilled

Preheat oven to 350°. Prepare brownie mix as package directs. Spread into lightly greased 13 x 9-inch baking pan. Bake 20 minutes.

Meanwhile, in small mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk, then egg and ½ teaspoon almond extract. Pour evenly over brownie layer. Bake 25 minutes longer or until set. Cool and chill. Stir remaining ½ teaspoon almond extract into cherry filling. Serve with brownie squares. Refrigerate leftovers.

Austin Neff

PEANUT BUTTER SQUARES

1 lb. powdered sugar
1 ¼ c. peanut butter (creamy)
1 c. margarine, softened or melted
1 pkg. or 1 ½ to 1 ¾ c. crushed graham crackers
2 pkg. milk chocolate chips (large)

Mix together. Pat down on cookie sheet. Melt chocolate chips. Spread on top. Cool in the refrigerator. Cut before completely cold.

Carmen Adams

LEMON SQUARES

1 c. Gold Medal all-purpose flour
½ c. margarine or butter
¼ c. powdered sugar
1 c. granulated sugar
2 tsp. grated lemon peel
2 Tbsp. lemon juice
½ tsp. baking powder
¼ tsp. salt
2 eggs

Heat the oven to 350°. Mix thoroughly the flour, margarine and powdered sugar in small bowl. Press evenly with hands in bottom and about ⅝-inch up sides of ungreased square pan, 8 x 8 x 2-inch. (If dough is sticky, flour fingers.) Bake for 20 minutes.

Beat remaining ingredients on medium speed in a medium bowl until light and fluffy. Pour over hot crust. Bake just until no indentation remains when touched lightly in center, about 25 minutes. Let stand until cool, then cut into about 1 ½-inch squares. Makes 25 squares.

Stephen Reusser

RICE KRISPIE SQUARES

1 bag large marshmallows
1 box Rice Krispies
3 Tbsp. margarine

Melt marshmallows together with margarine. Mix in Rice Krispies. Spread into a greased baking pan. Let cool for 4 hours. Cut into squares and serve.

Tony Zorger

CRANBERRY AND CARAMEL DATE BARS

1 c. cranberries
½ c. plus 2 Tbsp. sugar
2 ⅓ c. all-purpose flour
2 c. oats
½ c. packed light brown sugar
½ tsp. baking soda
1 c. margarine or butter, melted
1 ½ c. dates, chopped
¾ c. chopped almonds, toasted
1 c. caramel ice cream topping

Heat oven to 350°. In a bowl, combine cranberries and 2 tablespoons sugar. In a bowl, combine 2 cups flour, oats, remaining ½ cup

sugar, brown sugar and soda. Add margarine; mix well. Reserve 1 cup crumb mixture; press remainder firmly on bottom of a 13 x 9-inch baking pan. Bake 15 minutes. Sprinkle dates, walnuts and cranberry mixture over crust. Mix caramel topping and remaining ⅓ cup flour. Spoon over fruit and walnuts. Top with reserved crumb mixture. Bake 20 minutes until lightly browned. Cool. Cut into bars. Makes 24 bars.

FROSTED BANANA BARS

½ c. softened butter or margarine
2 c. sugar
1 ½ c. mashed ripe bananas (about 3)
1 tsp. vanilla
2 c. flour
1 tsp. baking soda
pinch of salt

Frosting:

½ c. butter or margarine, softened
1 (8 oz.) pkg. cream cheese, softened
4 c. confectioners sugar
2 tsp. vanilla

In a mixing bowl, cream ½ cup butter and sugar. Beat in eggs, bananas and vanilla. Combine the flour, baking soda and salt. Add to creamed mixture and mix well. Pour into a greased 15 x 10 x 1-inch baking pan. Bake at 350° for 25 minutes or until bars test done. Cool.

For frosting, cream ½ cup butter and cream cheese in a mixing bowl. Gradually add confectioners sugar and vanilla; beat well. Spread over bars. Yields 3 dozen bars.

Mrs. Linda Miller

CINNAMON CUPCAKES

1 (3 oz.) box vanilla instant pudding
1 yellow Duncan Hines cake mix
cinnamon and sugar mixture

Mix cake as directed on box, adding to it the dry instant pudding while mixing. Pour batter into greased muffin pan. Bake until wooden pick inserted comes out clean (20 to 24 minutes). After taking them out of the pan, brush with melted margarine or butter, then roll in cinnamon and sugar mixture. Makes 24 servings.

Linda Barber

CHOCOLATE CHEESE CAKE

Crust:

2 c. crushed vanilla wafers
1 c. ground toasted almonds
½ c. granulated sugar
½ c. butter or margarine, melted

Filling:

2 c. (11 ½ oz. pkg.) milk chocolate morsels
1 envelope unflavored gelatine (i.e., Knox gelatine)
½ c. milk
2 (8 oz.) pkg. cream cheese, softened
½ c. sour cream
½ tsp. almond extract
½ c. whipping cream, whipped (i.e., Dream Whip)

Crust: In a medium bowl, combine crumbs, almonds, sugar and butter; mix well. Press firmly onto bottom and 2-inches up sides of a 9-inch spring-form pan.

Filling: In microwave, melt morsels. In small saucepan, sprinkle gelatine over milk. Let stand for 1 minute. Warm over low heat, stirring frequently, until gelatine is dissolved. In a large mixer bowl, beat cream cheese, sour cream and chocolate until fluffy. Beat in gelatine mixture and almond extract. Fold in whipped cream. Pour into crust. Chill about 3 hours or until firm. Run knife around edge of cheese cake; remove rim. Garnish as desired.

Dian Moore

PUDDING CHEESECAKE

1 c. flour
½ c. softened margarine
½ c. chopped, toasted pecans
1 (8 oz.) pkg. cream cheese
1 c. sugar
1 (8 oz.) Cool Whip
3 c. cold milk
1 pkg. instant chocolate pudding mix
1 pkg. instant vanilla pudding mix
grated chocolate

Crust: Mix flour, margarine and pecans. Press into a greased 13 x 9-inch pan. Bake for 15 to 20 minutes at 350° until golden brown; cool.

Filling: Beat cream cheese and sugar. Fold in half of the Cool Whip. Spread over cooled crust.

Topping: Combine pudding mixes and milk; spread over filling. Top with remaining Cool Whip. Garnish with nuts and grated chocolate. Refrigerate overnight.

Larry Hoeppner

MINI CINNAMON APPLE CHEESECAKES

2 (8 oz.) pkg. cream cheese
2 eggs
1 Tbsp. lemon juice
1 Tbsp. cinnamon
½ c. chunky applesauce

Beat cream cheese, eggs, lemon juice and cinnamon. Fold in applesauce. Put in lined muffin tins. Bake at 350° for 20 minutes.

Catherine Binkley

GEORGIA GRANDMOTHERS CHEESECAKE

2 (8 oz.) pkg. cream cheese
1 lb. cottage cheese
1 ½ c. sugar
4 well beaten eggs
¼ lb. melted butter
3 Tbsp. flour
3 Tbsp. cornstarch
1 tsp. vanilla
1 tsp. almond extract
1 tsp. lemon flavoring
1 pt. sour cream
thickened, crushed pineapple or frozen strawberries (optional)

Mix all of the ingredients. Bake in ungreased cheesecake tin approximately 1 hour and 15 minutes at 325°. Shut off oven and let cake remain in oven for 2 more hours. Top with thickened crushed pineapple or sliced frozen strawberries or eat plain.

Lucy Lesser

DIRT

Mixture 1:

½ c. butter
8 oz. cream cheese
1 c. powdered sugar

Mixture 2:

1 ½ c. milk
2 small pkg. vanilla pudding
12 oz. Cool Whip

For Mixture 1, mix all ingredients together and set aside.

For Mixture 2, fold whipped cream into pudding and milk.

Mix both mixtures. Alternate layers of Oreo cookie crumbs. Put in a flowerpot. May add gummi worms.

Yvonne Brown

REINDEER FEED

1 (12 oz.) pkg. butterscotch chips
1 ½ c. smooth or crunchy peanut butter
6 c. flaked corn cereal or Corn Chex

Melt butterscotch chips according to package instructions. Stir peanut butter into the melted chips and add cereal. Stir until cereal is thoroughly coated. Place wax paper or plastic wrap on top of a tray or cookie sheet. Drop large rounded tablespoonfuls of mixture onto tray. Chill in the refrigerator. Makes about 3 dozen (or enough for several hungry reindeer).

Linda Jacquay

CHEX MUDDY BUDDIES

9 c. Chex cereal (any variety)
1 (6 oz.) pkg. semi-sweet chocolate chips
½ c. peanut butter
¼ c. butter (do not use spread products)
1 tsp. vanilla
1 ½ c. powdered sugar

Measure cereal into large bowl; set aside. Microwave chocolate chips, peanut butter and butter in a 1-quart microwavable bowl on High for 1 minute; stir. Microwave 30 seconds longer or until mixture can be stirred smooth. Stir in vanilla. Pour chocolate mixture over cereal in bowl, stirring until evenly coated. Pour into large plastic food storage bag; add powdered sugar. Seal bag and shake until evenly coated. Spread on waxed paper to cool.

Because microwaves cook differently, times are approximate.

Courtney Frisinger

JELLY-FILLED TEACAKES

½ c. butter
¼ c. honey
1 egg yolk
½ tsp. vanilla
2 c. flour
¼ tsp. salt
¾ c. milk powder
¾ c. finely chopped nuts

Mix the butter, honey, egg yolk and vanilla. Work in the flour, salt and milk powder. Roll into small balls. Dip into beaten egg whites. Roll in the chopped nuts. Make deep thump impression. Bake on ungreased sheet at 350° for 10 minutes. Remove from sheet immediately. Fill with flavored jelly.

Tenisha Mullins

SAND CUPS

2 c. cold milk
1 (4 serving size) pkg. Jell-O vanilla flavor instant pudding and pie filling
1 (8 oz.) tub Cool Whip
1 (12 oz.) pkg. vanilla wafers, crushed
miniature umbrellas, gummy seashells, worms and sharks, candy stars and chopped peanuts (decorations)

You will need 8 to 10 (7 ounce) paper or plastic cups.

Pour milk into large bowl. Add pudding mix. Beat with wire whisk until well blended, 1 to 2 minutes. Let stand 5 minutes. Stir in whipped topping and half of the crushed wafers. Place 1 tablespoon crushed wafers into cups. Fill cups about ¾ full with pudding mixture. Top with remaining crushed wafers. Refrigerate 1 hour. Decorate. Makes 8 to 10 servings.

Candace Rose

DIRT CUPS

2 c. cold milk
1 (4 serving size) pkg. Jell-O chocolate flavor instant pudding and pie filling
1 (8 oz.) tub Cool Whip
1 (16 oz.) pkg. Oreos, crushed

You will need 8 to 10 (7-ounce) paper or plastic cups, gummy worms and frogs, candy flowers, chopped peanuts and granola for decoration.

Pour milk into large bowl. Add pudding mix. Beat with wire whisk until well blended, 1 to 2 minutes. Let stand 5 minutes. Stir in whipped topping and half of the crushed cookies. Place 1 tablespoon crushed cookies into cups. Fill cups about ¾ full with pudding mixture. Top with remaining crushed cookies. Refrigerate 1 hour. Decorate. Makes 8 to 10 servings.

Candace Rose

GOLDEN GRAHAMS S'MORES

⅓ c. light corn syrup
1 Tbsp. margarine
1 pkg. milk chocolate chips
½ tsp. vanilla
4 c. Golden Grahams cereal
1 ½ c. mini marshmallows

Butter square pan (9 x 9 x 2-inch). Heat corn syrup and margarine to boiling in 3-quart pan. Remove from heat. Add chocolate

chips and vanilla. Stir until chocolate is melted. Fold in cereal gradually until completely coated with chocolate. Fold in marshmallows. Turn cereal mixture into pan and press with back of buttered spoon. Let stand at room temperature at least 1 hour. Cut into bars.

Ashley Woodworth

RHUBARB BUTTER CRUNCH

3 or 4 c. finely chopped rhubarb
½ c. sugar
1 Tbsp. flour
¼ tsp. nutmeg
½ c. brown sugar
½ c. plus 1 Tbsp. flour
½ c. oatmeal
⅛ tsp. salt
⅓ c. soft margarine

Mix first 4 ingredients and put in baking dish. Combine other ingredients except margarine. Cut in ⅓ cup soft margarine and sprinkle on top of rhubarb mixture. Bake at 350° for 30 to 40 minutes or until tender.

Pat Speer

STRAWBERRY DESSERT

1 angel food cake
1 box instant vanilla pudding mix (small)
1 c. milk
2 c. vanilla ice cream
1 box (small) strawberry jello
1 c. hot water
1 pt. frozen strawberries

Break cake into small pieces and put into a 13 x 9-inch glass dish. Mix pudding with milk; stir in ice cream. Pour on top of cake; refrigerate. Mix gelatin with hot water; add strawberries. Let set until partially congealed. Pour over cake. Refrigerate overnight.

Terri Hoover

ORANGE SOUFFLE

3 Tbsp. butter
¼ c. flour
dash of salt
⅔ c. milk
1 tsp. shredded orange peel
⅓ c. orange juice
4 eggs, separated
¼ c. sugar

Fit a greased and sugared foil collar into a 2-quart souffle dish and set it aside. Melt the butter in a saucepan and stir in the flour and salt. Add the milk. Cook and stir until the mixture is thick and bubbly, then remove it from the heat. Stir in the orange peel and the

orange juice; mix it well. Beat the egg yolks in a separate container, then blend them into the orange mixture. Wash the beaters. Beat the egg whites in a large mixer bowl. Add the sugar and beat to stiff peaks. Fold the orange mixture into the egg whites. Turn into ungreased souffle dish. Bake at 325° for 60 to 65 minutes or until a knife inserted in the center comes out clean. While it is baking, make orange sauce. Serve immediately with orange sauce.

Emily Schultz

BUTTERFINGER DELIGHT

1 pkg. Oreo cookies, crushed
1 stick oleo
½ gal. vanilla ice cream or yogurt
6 cut Butterfingers candy bars
1 jar butterscotch caramel fudge
Cool Whip

Add the melted oleo to the crushed cookies. Press into a 9 x 13-inch pan. Refrigerate. Soften the ice cream or yogurt. Add 5 cut Butterfinger candy bars. Spoon onto crust. Pour the butterscotch caramel fudge on top. Freeze before serving. Put a thick layer (½-inch) of Cool Whip topping on dessert. Sprinkle with 1 cup candy bar. Enjoy!

Deb Seigil

ORANGE MANDARIN DELIGHT

1 (6 oz.) pkg. orange flavored gelatin
2 c. boiling water
1 (8 oz.) pkg. cream cheese, softened
2 (11 oz.) cans mandarin oranges
1 (2 oz.) pkg. whipped topping mix
1 c. finely chopped pecans
1 c. small curd cottage cheese

Dissolve gelatin in boiling water; add cream cheese, stirring until melted. Drain oranges, reserving juice. Add enough water to reserved orange juice to make 1 ½ cups liquid. Add to gelatin mixture, stirring to mix. Chill until slightly thickened.

Prepare topping mix according to package directions. Fold into gelatin mixture along with oranges, pecans and cottage cheese. Pour into a 13 x 9 x 2-inch pan. Chill until firm. Cut into squares to serve. Yields 8 to 10 servings.

Jennifer Seigel

PEANUT BUTTER FLAKES

2 c. Karo syrup
2 c. sugar
½ c. butter
1 ½ c. peanut butter
20 oz. box corn flakes

Mix Karo syrup and sugar together in saucepan and boil for 10 minutes. Add ½ cup butter and peanut butter; stir. Gradually add corn flakes. Spread in buttered pan.

Teri Krafft

PEANUT BUTTER CEREAL TREATS

4 c. crispy rice cereal
⅔ c. light or dark corn syrup
⅓ c. sugar
⅓ c. reduced-fat creamy or super chunky peanut butter spread

Spray an 8 or 9-inch square baking pan with nonstick corn oil cooking spray. Pour cereal into large bowl. In a 2-quart microwavable bowl, combine sugar, corn syrup and peanut butter. Zap on High (100%), stirring twice, 3 ½ to 4 minutes or until mixture is smooth and sugar is dissolved. Pour over cereal; stir to coat. Press evenly into prepared pan. Cool about 15 minutes. Invert onto cutting board. Makes about 36 (1 ½-inch) bars.

Clare Finnegan

ICE CREAM TORTE

3 ½ c. crushed Oreos
¼ c. melted margarine
½ gal. vanilla or peppermint ice cream
1 jar Smuckers hot fudge sundae sauce
8 oz. Cool Whip

Use a 9 x 13-inch pan. Mix crushed Oreos and margarine. Set aside ¾ cup crumbs for top. Spread in pan and freeze. Spoon on ice cream and freeze. Pour on sundae sauce and freeze. Spoon on Cool Whip and top with reserved crumbs. Freeze overnight. Serves 12.

Kellie Zimmer

RHUBARB CRUNCH

1 c. brown sugar
¾ c. quick oats
1 c. flour
1 stick margarine
4 c. cut up rhubarb
1 c. white sugar
1 c. water
2 Tbsp. cornstarch
1 tsp. cinnamon
pinch of salt

Crumb together brown sugar, quick oats, flour and margarine. Put half of the mix in long Pyrex pan. Put the rhubarb over mix. Boil together water, white sugar, cornstarch, cinnamon and salt. Cook until thick, then pour over rhubarb. Put rest of the mix over the top and bake at 350° for 45 minutes or until brown.

Gene Woodworth

FRUIT CREME

1 (4 serving) pkg. sugar-free Jell-O (orange flavor)
¾ c. boiling water
½ c. orange juice
ice cubes
1 c. cold, low-fat milk

Dissolve Jell-O in boiling water. Combine orange juice and ice cubes to make 1 cup. Add to Jell-O and stir until ice is completely melted. Add milk. Pour into individual dessert dishes. Chill. Soft-set in 30 minutes. Yields 5 servings, 35 calories.

Melissa King

APPLE DUMPLINGS

1 ½ c. sugar
1 ½ c. water
¼ tsp. cinnamon
3 Tbsp. butter
2 c. flour
2 tsp. baking powder
1 tsp. salt
⅔ c. shortening
½ c. milk
6 medium apples, sliced

Combine sugar, water and spices; bring to a boil. Remove from heat; add butter. Sift together dry ingredients; cut in shortening until mixture is in crumbles. Add all of the milk and stir until flour is moist. Roll out dough and put apples and some sugar, cinnamon and nutmeg on it. Moisten edges and close. Pour syrup over and sprinkle sugar on. Bake at 375° for 35 minutes.

Kent Grimm

FRUIT PIZZA

Pillsbury refrigerated cookie dough
8 oz. cream cheese
8 oz. Cool Whip
1 c. confectioners sugar
fruit of choice

Let cookie dough sit out ½ hour. Flatten onto an 11 x 14-inch cookie sheet. (Use wax paper over dough; it spread easier.) Bake according to directions; cool.

Mix cream cheese, Cool Whip and sugar. Spread on cookie dough. Cover with fruit.

Cheryl Harm

LAYERED DESSERT

4 c. rhubarb, cut up
1 c. white sugar
3 oz. pkg. strawberry Jell-O
2 c. yellow or white cake mix (dry)
⅓ c. melted butter or oleo
1 c. hot water

Cut up the rhubarb in a 9 x 13-inch pan. Layer all of this in the order written; don't stir. Bake 1 hour in a 350° oven. Very good!

I have used peaches and apples this way. Good! You may vary the Jell-O some for these. I have used raspberry Jell-O with the apples and peach Jell-O with the peaches.

Annalee Woodard

MRS. B'S FONDANT

⅓ c. margarine
⅓ c. Karo light corn syrup
1 lb. powdered sugar
1 tsp. vanilla
½ tsp. salt

Blend margarine, Karo syrup, vanilla and salt. Add powdered sugar all at once and mix in, first with a spoon, then kneading with hands. Turn out onto board and knead until mixture is well blended and smooth.

Bonbons: Flavor and tint fondant as desired. Shape into balls with nut pieces in center. Roll in colored or white sugar or in chocolate or multi colored sprinkles for decorating.

Peanut Butter Fudge: Roll the fondant out approximately ¼-inch thick on a powdered sugar surface. Spread the surface with peanut butter. Roll the fondant up, starting with the long side. Slice approximately ½-inch thick. Store in the refrigerator in an airtight container.

The class of 2000 made this at its Christmas bake-a-thon in 1997.

Carol Bergmeier

COW PIES

2 c. (12 oz.) milk chocolate chips
1 Tbsp. shortening
½ c. raisins
½ c. chopped slivered almonds

In a double boiler over simmering water, melt the chocolate chips and shortening, stirring until smooth. Remove from heat; stir in raisins and almonds. Drop by tablespoonfuls onto waxed paper. Chill until ready to serve. Yields 2 dozen.

Jeri Brown

SMORES

large marshmallows
Hershey chocolate bars
graham crackers

Put marshmallow and chocolate between graham crackers and microwave to melt chocolate and marshmallows. Enjoy!

Tony Zorger

BUTTERCREAM ICING

1 oz. (1 sq.) unsweetened chocolate
⅓ c. confectioners sugar
3 oz. (¾ stick) sweet butter (at room temperature), cut into 8 pieces
1 oz. semi-sweet chocolate
1 egg
1 tsp. dry powdered instant coffee or Espresso
½ tsp. vanilla extract

Place both chocolates in the top of a small double boiler over hot water on moderate heat. Cover for a minute or so and then uncover and stir until melted and smooth. Remove from the hot water and set aside, uncovered, to cool. In the small bowl of an electric mixer, beat the eggs, then beat in sugar and coffee. Beat for 5 minutes. Add the cooled chocolate and beat only to mix, then add the butter, one piece at a time, and beat until smooth. Add the vanilla and continue to beat briefly until the mixture holds its shape enough to be spread on the cake; it will be the consistency of whipped cream.

Addie Post

CREAM CHEESE FROSTING

1 box powdered sugar
1 stick oleo
1 (8 oz.) pkg. cream cheese

Have ingredients at room temperature and beat together.

Steven Delagrange

FRUIT FILLING BARS

1 c. butter
¾ c. sugar
4 eggs
3 c. flour
1 can pie filling
powdered sugar frosting

Preheat oven to 350°. Cream together butter and sugar. Add eggs, one at a time, beating after each addition. Pour ⅔ of the batter into a 10 x 15 ungreased pan. Spread over this 1 can of pie filling (use any flavor you wish). Drop by teaspoonfuls over this, the remaining dough. Smear it together very lightly. Bake at 350° for 45 minutes. Frost with thin powdered sugar frosting while it is still warm.

Debbye Graafsma

CARAMEL-OAT BARS

2 c. oats
½ c. packed brown sugar
½ c. margarine, melted
¼ c. dark corn syrup
1 tsp. vanilla
½ tsp. salt
1 (6 oz.) pkg. semi-sweet chocolate chips

Preheat oven to 400°. Mix oats, brown sugar, margarine, corn syrup, vanilla and salt; spread in greased 9 x 9 x 2-inch baking pan. Bake until bubbly, about 8 minutes. Immediately sprinkle with chocolate chips. Let stand until soft, then spread evenly. Sprinkle with chopped nuts, if desired. Refrigerate at least 1 hour. Cut into 2 x 1-inch bars. Store in the refrigerator.

Anonymous

NAPOLEON CREMES

½ c. butter or margarine
½ c. white sugar
¼ c. cocoa
1 tsp. vanilla
1 egg
2 c. finely crushed graham cracker crumbs
½ c. butter or margarine
3 Tbsp. milk
1 (3 ¾ oz.) pkg. instant vanilla pudding mix
2 c. powdered sugar
1 (6 oz.) pkg. chocolate chips
2 Tbsp. butter

First Layer: Cook ½ cup butter, white sugar, cocoa and vanilla over double boiler until butter melts. Stir in egg, slightly beaten. Continue cooking and stirring until mixture is thick, about 3 minutes. Blend in crushed graham cracker crumbs and press into buttered 9-inch square pan.

Second Layer: Cream ½ cup butter. Stir in milk, vanilla pudding mix and powdered sugar. Beat until fluffy. Spread evenly over crust. Chill until firm.

Top Layer: Melt chocolate chips and 2 tablespoons butter. Spread over pudding layer. Chill. Cut into 2 x ¾-inch bars. Makes about 44 candies.

Dane Kruse

MAPLE CREAM CLUSTERS

approximately 4 to 5 lb. milk chocolate
5 c. powdered sugar
1 can Eagle Brand milk
¼ c. pure maple syrup
maple extract to taste (approximately 1 tsp.)
peanuts

Mix sugar, milk, syrup and extract until well mixed. Melt chocolate and spread in 1 to 1 ½-inch circles on wax paper. After the chocolate circles harden, place ½ to 1 teaspoon of creme mixture on each circle. Place 4 to 6 peanut halves on top of the creme mixture. Cover with melted chocolate. Let stand until chocolate is set. Makes approximately 7 to 8 dozen candies.

The creme mixture stays well in the refrigerator for several months.

Shannon Kruse

ENGLISH TOFFEE

½ lb. butter
1 ½ c. sugar
1 ½ tsp. vanilla
4 eggs
4 Tbsp. cocoa
½ c. dry milk
1 ½ c. graham cracker crumbs
¾ c. butter, melted
¾ c. powdered sugar

Mix the graham cracker crumbs, ¾ cup melted butter and powdered sugar together; place in the bottom of a 9 x 13-inch cake pan. Beat 2 eggs and dry milk for 2 minutes. Add 2 more eggs and cocoa; beat for 3 minutes. Add the ½ pound of butter, sugar and vanilla.

Beat for 5 minutes. The filling should become fluffy. Spread filling on the crumbs and chill until you serve. You may want to save some crumbs to sprinkle on top.

Renee Miller

CREAMY CARAMELS

1 c. sugar
1 c. dark corn syrup
1 c. butter or margarine
1 (14 oz.) can sweetened condensed milk
1 tsp. vanilla extract

Line an 8-inch square pan with foil and butter the foil; set aside. Combine sugar, corn syrup and butter in a 3-quart saucepan. Bring to a boil over medium heat, stirring constantly. Boil slowly for 4 minutes without stirring. Remove from the heat and stir in milk. Reduce heat to a medium-low and cook until candy thermometer reads 225° (soft-ball stage), stirring constantly. Remove from the heat and stir in vanilla. Pour into prepared pan. Cool. Remove from pan and cut into 1-inch squares. Wrap individually in waxed paper; twist ends. Yields 64 pieces.

Nancy Grimm

BUCKEYE CANDY

1 lb. peanut butter (2 c. creamy or crunchy)
1 ½ boxes confectioners sugar
2 sticks margarine or butter
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch morsels
⅓ stick paraffin wax bar (melt this first)

Mix the first 3 ingredients together well. Roll in balls. Chill at least 1 hour.

In a double boiler, melt the remaining ingredients. Dip each peanut butter ball in the chocolate. Use a toothpick to dip the balls; it will leave a small area uncoated to get the eye effect. Smooth away hole made by toothpick. Makes 75 to 100.

Paula and Parri Norman

SUPER CREME CARAMELS

2 ½ c. sugar
4 c. whipping cream
1 ¼ c. corn syrup
½ c. butter
1 can sweetened condensed milk

Layered Candy:

chopped pecans **mini marshmallows**

Boil rapidly for 2 minutes the sugar, 2 cups of whipping cream, corn syrup and butter. Add 2 more cups of whipping cream slowly so boiling does not stop. Add condensed milk. Cook to 238°; stir constantly after milk is added and lower heat as mixture thickens. Pour into buttered 9 x 13-inch pan.

To make layered candy, pour half of the caramel over layer of chopped pecans. Add layer of mini marshmallows. Add more caramel and top with pecans.

Helpful Hints: Use a very large pot. I use a Dutch oven and watch the heat because it boils over easily. After the condensed milk is added, plan on stirring for 30 to 45 minutes! It will eventually reach 238°.

Shirley Dunn

PRALINES

1 c. sugar
1 c. brown sugar
½ tsp. baking soda
1 c. buttermilk
⅛ tsp. salt
2 Tbsp. butter
1 ¼ c. pecans
1 tsp. vanilla

In a saucepan, combine sugars, soda, buttermilk and salt. Stir over low heat until sugar is dissolved. Boil over medium heat until it reaches thread stage (230°). Remove from heat. Add butter, nuts and vanilla. Beat candy until it starts to become thick and slightly sugary. Spoon in patties onto wax paper. Cool.

Candy Seigal

FUDGE

½ lb. butter
½ lb. Velveeta cheese
2 lb. powdered sugar
½ c. cocoa
1 ½ tsp. vanilla
nuts (optional)

Sift sugar and cocoa until well mixed. Melt butter and Velveeta. Pour and mix into sugar mixture. Add vanilla and nuts, if desired. Spread in a 9 x 13-inch pan and cut when cool.

Laura Bender

BROWN SUGAR CANDY
(Peanut Butter Fudge)

3 Tbsp. cornstarch
1 lb. brown sugar (2 c.)
¾ c. evaporated milk
2 c. white sugar
1 ½ c. peanut butter
7 oz. jar Marshmallow Creme

Boil cornstarch, sugars and evaporated milk for 3 minutes. Remove from heat. Add peanut butter and Marshmallow Creme; stir in well. Pour into 13 x 9 greased pan and let harden.

Deb Snyder

FOOLPROOF DARK CHOCOLATE FUDGE

3 c. Hershey's semi-sweet chocolate chips
1 (14 oz.) can Eagle Brand sweetened condensed milk
dash of salt
1 c. chopped walnuts
1 ½ tsp. vanilla extract

In a heavy saucepan, over low heat, melt chips with sweetened condensed milk and salt. Remove from heat. Stir in walnuts and vanilla. Spread evenly onto wax paper-lined 8 or 9-inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares.

Doris Cooper

JEFF'S PEANUT BUTTER FUDGE

2 c. sugar
⅔ c. milk
1 c. chunky peanut butter
1 tsp. vanilla
2 c. Marshmallow Creme

Combine sugar and milk in a saucepan. Cook until you reach a soft-ball stage. Remove from heat; add peanut butter, Marshmallow Creme and vanilla. Pour into a well buttered 9 x 13-inch pan. Cool well and cut into squares.

Jeff Freese

MAURENE MOSS'S PINEAPPLE FUDGE

4 c. sugar
1 c. milk
1 tsp. vanilla
1 c. crushed pineapple, drained
1 large jar Marshmallow Creme
pecans (optional)

Boil sugar, milk and pineapple to soft-ball stage. Remove from heat and stir in Marshmallow Creme and vanilla. Pour into a well buttered 9 x 13-inch pan. Allow to cool completely and cut into squares. Store in an airtight container. May put nuts in recipe, if desired.

Brenda Freese

PEANUT BUTTER FUDGE

4 ½ c. sugar
1 (13 oz.) can evaporated milk
2 sticks butter
1 c. peanut butter (crunchy)
1 ½ tsp. vanilla
1 c. marshmallow cream

Cook sugar, milk and butter together. Let come to a full boil and time for 9 minutes. Remove from heat and add marshmallow cream, peanut butter and vanilla; cool.

Gene Woodworth

PEANUT BUTTER FUDGE

6 c. sugar (white)
1 ½ sticks oleo
1 can condensed milk (large)
½ tsp. salt
½ c. Karo (light)
1 tsp. vanilla
1 pkg. or 2 c. peanut butter chips
1 c. (heaped) peanut butter
¾ c. chopped nutmeats

Bring to a full boil the first 5 ingredients; boil for 5 minutes. Add the vanilla, peanut butter chips, peanut butter and nutmeats. Stir until peanut butter and chips are melted and starts to set up. Pour onto lightly buttered cookie sheet; spread out. Makes 40 (2-inch) squares.

Annalee Woodard

PEANUT BUTTER FUDGE

1 c. brown sugar
1 c. sugar
2 Tbsp. butter
1 tsp. vanilla
½ c. milk
1 c. peanut butter (creamy or crunchy)

Combine sugars, butter and milk. Bring to soft-ball stage on medium heat. Remove from heat; add vanilla and peanut butter; stir until it starts to thicken. Put into buttered 9 x 9-inch dish quickly.

Paula and Parri Norman

–•YOUR FAVORITE RECIPES•–

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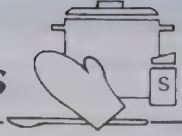
Beverages, Microwave & Misc.

Helpful Cooking Hints



Frozen gravies or sauces may be a little thicker after thawing than when they were freshly made. Adding a little appropriate liquid - milk, broth, or bouillon - will thin them to the desired consistency.

For extra juicy, extra nutritious hamburgers, add 1/4 cup evaporated milk per pound of meat before shaping.

To ripen green pears, just place 2 or 3 in a brown bag, loosely closed, and store at room temperature out of direct sunlight.

In making pickles, use white vinegar to make clear pickles and coarse salt which comes in 5 pound bags. This is not rock salt. Avoid using iodized salt for pickle making. Most pickles are better if allowed to stand six weeks before using.

Lemon gelatin dissolved in 2 cups of hot apricot nectar with 1 teaspoon of grated lemon added for zip makes a perfect base for jellied fruit salad.

Put a tablespoon of butter in the water when cooking rice, dried beans, macaroni, to keep it from boiling over. Always run cold water over it when done to get the starch out. Reheat over hot water, if necessary.

Never put a cover on anything that is cooked in milk unless you want to spend hours cleaning up the stove when it boils over.

Anything that grows under the ground, start off in cold water - potatoes, beets, carrots, etc. Anything that grows above ground, start off in boiling water - English peas, greens, beans, etc.

To clean aluminum pots when they are stained dark, merely boil with a little cream of tartar, vinegar or acid foods.

Baking powder will remove tea or coffee stains from china pots or cups.

Canned cream soups make excellent sauces for vegetables, fish, etc. Celery with lobster, black bean or onion with cauliflower, tomato with lamb chops.

Slip your hand inside a waxed sandwich bag and you have a perfect mitt for greasing your baking pans and casserole dishes.

To reheat roast, wrap in aluminum foil and heat in a slow oven.

Hard boiled eggs will peel easily if cracked and placed in cold water immediately after taking out of the hot water.

You can cut a meringue pie cleanly by coating both sides of the knife lightly with butter.

When recipe calls for adding raw eggs to hot mixture, always begin by slowly adding a small amount of hot mixture to the beaten eggs to avoid curdling.

To remove fish odor from hands, utensils and dish cloths, use one teaspoon baking soda to quart of water.

To keep icings moist and to prevent cracking, add a pinch of baking soda to the icing.

If soup tastes very salty, a raw piece of potato placed in the pot will absorb the salt.

Pour water into mold and then drain before pouring in mixture to be chilled. Will come out of mold easier.

When rolling cookie dough, sprinkle board with powdered sugar instead of flour. Too much flour makes the dough heavy. When freezing cookies with a frosting, place them in freezer unwrapped for about 2 hours - then wrap without worrying about them sticking together.

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BUTTERFINGER ICE CREAM

5 eggs
4 c. sugar
2 cans Eagle Brand milk
2 cans evaporated milk
2 Tbsp. vanilla flavoring
6 crushed king size Butterfinger candy bars
pinch of salt

You will need a 5-quart ice cream freezer.

Beat eggs well with electric mixer and continue to beat while adding sugar, Eagle Brand milk, evaporated milk, vanilla and salt. Beat very well, then blend in crushed candy bars. Pour mixture into freezer can, then add enough milk to fill can to fill line. Mixture is now ready to freeze.

Delores McWilliams

PLAY DOUGH

1 c. flour
1 c. water
½ c. salt
1 Tbsp. powdered aluminum
1 Tbsp. oil
2 Tbsp. vanilla food coloring

Mix flour, water, salt, aluminum and oil in saucepan. Cook over medium heat, stirring constantly, until consistency of washed potatoes. Remove from heat. Add vanilla food coloring; knead.

Carmen Adams

WHITE CHOCOLATE PARTY MIX

1 (10 oz.) pkg. mini pretzels
5 c. Cheerios
5 c. Crispix cereal
2 c. salted peanuts
1 lb. M&M's candies
2 pkg. white chocolate wafers
3 Tbsp. vegetable oil

In a large bowl, combine first 5 ingredients; set aside. Heat chocolate wafers and oil in microwave-safe bowl on Medium-high heat for 2 minutes. Stir. Pour chocolate over cereal mixture and mix well. Spread onto 3 wax paper lined baking sheets. Cool. Break apart into small chunks. Store in airtight container. Freezes well. Yields 5 quarts.

Lauri Carnahan

HIDDEN VALLEY RANCH OYSTER CRACKERS

1 (1 oz.) pkg. Hidden Valley original Ranch salad dressing mix
½ tsp. dill weed
¾ c. salad oil
5 c. plain oyster crackers

Preheat oven to 250°. Combine salad dressing mix with dill weed and oil. Pour over crackers; stir to coat. Place in oven for 15 to 20 minutes. Stir gently halfway through baking.

Patricia Myers

MICROWAVE CARAMEL CORN

⅔ c. popcorn
½ tsp. salt
¼ c. Karo syrup
1 stick butter
1 c. brown sugar
½ tsp. baking soda

You will need a paper grocery bag.

Pop ⅔ cup batch of popcorn, preferably air popped. Do not season. Combine salt, Karo, butter and brown sugar. Cook on High setting for 4 minutes in microwave. While cooking, spray the inside of a brown paper grocery bag with cooking spray. Coat well. Pour popcorn into coated bag. To sugar mixture, add baking soda. Stir until foamy. Pour over popcorn. Close bag and shake well. Cook for 1 minute in microwave, then shake bag well again. Repeat process, then cook for 30 seconds and shake bag. Repeat process. Cut bag apart down its front and open, being careful of hot steam. Spread open on table or counter. Spread popcorn out over cooking spray to cool. Enjoy!

Debbye Graafsma
Kelly Muzzillo
Jeri Brown

SAUSAGE SEASONING

1 ¼ tsp. salt
1 tsp. ground sage
½ tsp. black pepper
¼ tsp. ground nutmeg
¼ tsp. sugar

Mix seasoning and add to 1 pound of hamburger or ground turkey. Brown and add to casseroles. Make patties and fry or bake.

Linda Barber

HOMEMADE GRANOLA

3 c. rolled oats, uncooked
1 c. chopped walnuts
¼ c. honey
½ c. almonds
⅔ c. raisins
¼ c. melted margarine
½ tsp. cinnamon

Combine all ingredients except raisins in 13 x 9-inch pan. Mix well. Bake at 350° for 20 to 25 minutes or until golden brown, stirring occasionally. Remove from the oven and add raisins. Store in tightly covered container in dry place.

Carolyn Rose

HOMEMADE GRANOLA

7 ½ c. slow cooking oats
1 c. brown sugar, firmly packed
1 c. sunflower seeds
¾ c. sesame seeds
1 ¼ c. wheat germ or wheat bran
1 (7 oz.) pkg. shredded coconut
1 ½ c. pecan pieces
¾ tsp. salt
¾ c. cold water
1 ½ Tbsp. vanilla
¾ c. oil

Thoroughly mix all ingredients except water, vanilla and oil; spread in a large shallow broiler pan. Mix water, vanilla and oil; pour over oat mixture. Mix well. Bake at 300° for 1 hour, stirring every 15 minutes for even browning. Cool and store in airtight container. Can be frozen. When granola is cooled, add raisins, dates or other dried fruit, if desired.

The DiNatale's

APPLE CINNAMON CRUNCH CEREAL

4 c. old-fashioned rolled oats
½ c. coconut
1 c. chopped nuts
½ c. sunflower seeds
⅛ tsp. salt
1 tsp. cinnamon
½ c. honey
⅓ c. vegetable oil
½ tsp. vanilla
1 c. raisins, dates or dried apples

Preheat oven to 350°. Combine in a large bowl the first 6 ingredients. Combine separately the honey, vegetable oil and vanilla. Heat, but do not boil. Add to first ingredients and mix thoroughly. Spread on large greased baking pans. Bake 20 minutes, stirring occasionally. Add raisins, dates or dried apples. Store in tightly covered container.

Tim Delagrange

P. B. J.

(Serves 1)

peanut butter
jelly
bread

Place 2 slices of bread on smooth countertop. With dull butter knife, apply one coat of peanut butter onto one slice of bread. Apply one coat of jelly to the other slice of bread. Carefully place the 2 slices together in such a way that the jelly and peanut butter are facing each other. The sandwich may be sliced in half or eaten whole.

Terry P. Wood

HOT DOGS IN SAUCE

1 c. ketchup
¼ c. water
2 Tbsp. Worcestershire sauce
2 tsp. white vinegar
¼ c. brown sugar
½ tsp. mustard
1 pkg. hot dogs, cut up in bite size pieces

Combine all ingredients in a bowl; mix well. Let it set in the refrigerator overnight. Place mixture in a crock-pot on low for 5 to 6 hours.

This recipe may be doubled.

Ashley Hoover

MICROWAVE PEANUT BRITTLE

1 c. sugar
½ c. white corn syrup
1 c. roasted, salted peanuts
1 tsp. butter
1 tsp. vanilla
1 tsp. baking soda

Mix sugar and corn syrup together. Microwave on High 4 minutes. Add peanuts; microwave on High 3 to 5 minutes. Add butter and vanilla. Microwave 1 to 2 minutes on High. Peanuts will look light brown. Add baking soda and stir. Pour on greased cookie sheet or Teflon kind. Cool 1 hour and break in pieces.

Sarah Cummins

PUNCH RECIPE

1 c. sugar
1 (3 oz.) pkg. Jell-O (strawberry)
4 c. boiling water
40 oz. pineapple juice
1 (12 oz.) frozen lemonade
2 liter ginger ale

HOMEMADE GRANOLA

3 c. rolled oats, uncooked
1 c. chopped walnuts
¼ c. honey
½ c. almonds
⅔ c. raisins
¼ c. melted margarine
½ tsp. cinnamon

Combine all ingredients except raisins in 13 x 9-inch pan. Mix well. Bake at 350° for 20 to 25 minutes or until golden brown, stirring occasionally. Remove from the oven and add raisins. Store in tightly covered container in dry place.

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½ c. coconut
1 c. chopped nuts
½ c. sunflower seeds
⅛ tsp. salt
1 tsp. cinnamon
½ c. honey
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Sarah Cummins

PUNCH RECIPE

1 c. sugar
1 (3 oz.) pkg. Jell-O (strawberry)
4 c. boiling water
40 oz. pineapple juice
1 (12 oz.) frozen lemonade
2 liter ginger ale

Combine sugar, Jell-O and boiling water. Stir until dissolved. Add juice and lemonade. Divide in 3 or 4 containers. Put in freezer. Take out 1 to 2 hours before serving. Place in punch bowl. Add ginger ale.

Judy Delagrange

KOOL-AID PUNCH

2 pkg. presweetened Kool-Aid (any flavor)
2 qt. water
1 large can pineapple juice
1 qt. ginger ale

Mix all ingredients together. Makes a little over a gallon.

Elaine Jones

FRUIT SLUSH

1 (20 oz.) can crushed pineapple (with juice)
4 bananas, sliced
1 (16 oz.) lemonade concentrate (no water added)
1 (12 oz.) frozen strawberries
1 (10 oz.) frozen peaches or blueberries
1 (2 liter) 7-Up

Mix all ingredients together in large plastic container suitable for freezing. Remove from the freezer 6 hours before serving. Mix into slush and serve. Yields 15 to 20 servings.

Megan Carnahan

CHRISTMAS WASSAIL

1 qt. cider
1 pt. cranberry juice
1 c. orange juice
¾ c. lemon juice
½ c. sugar
1 tsp. whole cloves
1 tsp. allspice
3 cinnamon sticks

Put dry ingredients in top of coffeemaker. Add wet ingredients to brew. Yields 8 cups.

Matt Wilder

MOM'S BREW

1 ½ qt. (48 oz.) cranberry juice
2 qt. apple juice (natural, not cider)
½ c. brown sugar
4 sticks cinnamon
1 ½ tsp. whole cloves
½ tsp. salt

Put juice in bottom and dry ingredients in top of percolator. Perk and drink.

Nathan Kipfer

SPECIAL HOT CHOCOLATE

2 c. milk
½ c. candy-coated chocolate pieces
2 Tbsp. molasses
¼ tsp. ground ginger
whipped cream

Heat milk in a heavy saucepan just until thoroughly heated (do not boil). Combine candy-coated chocolate, molasses and ginger in electric blender. Add milk. Process at high speed for 1 minute or until smooth. Top with whipped cream. Serve immediately. Yields about 2 ½ cups.

Matt Wilder

YUMMY HOT CHOCOLATE

1 c. water
2 sq. unsweetened chocolate
⅓ c. sugar
dash of salt
4 c. milk
whipped cream or marshmallows

Combine water, chocolate, sugar and salt in a saucepan. Cook and stir over medium-low heat until the chocolate melts. Gradually stir in milk; heat just to boiling. Do not boil. Remove from heat and beat with a rotary beater until frothy. Serve in cups or mugs with marshmallows or whipped cream. Makes 6 servings.

Emily Schultz

HOT CHOCOLATE MIX

1 (8 qt.) box powdered milk
1 (6 oz.) jar powdered nondairy creamer
1 lb. sifted powdered sugar
1 (16 oz.) can presweetened cocoa powder

Mix ingredients and store in airtight container. Use ¼ cup mix to ¾ cup hot water.

Julie Bannister

INSTANT HOT CHOCOLATE MIX

4 c. nonfat dry milk
6 oz. powdered nonfat dairy creamer
1 c. powdered sugar
2 c. Nestle Quik instant chocolate

Mix well and store in sealed, plastic container. Add mini marshmallows, if desired.

Debbye Graafsma

MOCHA MIX

2 c. coffee creamer
2 c. powdered milk
2 c. sugar
1 c. cocoa
¼ c. instant coffee

Blend all ingredients. Store in airtight jar. To use, place 2 rounded teaspoonfuls in a cup of boiling water.

Janelle Kruse

SPICED TEA

1 ½ c. Tang
1 pkg. orange flavor instant breakfast drink
½ c. sugar
½ c. instant tea
1 tsp. cinnamon
½ tsp. cloves

Combine all ingredients and store in tightly covered container. For each serving, use 1 heaping teaspoonful per cup of boiling water and stir until dissolved.

Clare Finnagan

CRANBERRY PUNCH

2 qt. cranberry juice
1 (46 oz.) can pineapple juice
1 c. bottled lemon juice
2 qt. ginger ale

Chill all ingredients before combining. Combine juices; add ginger ale last. Serve immediately after adding the ginger ale. If desired, omit 1 quart ginger ale and add a bottle of gin, vodka or light rum.

Jennifer Bartlett

CHEESE WAFERS

2 sticks oleo
2 c. flour
8 oz. sharp cheese, grated
½ tsp. pepper
½ tsp. salt
2 c. Rice Krispies

Cut oleo into flour; mix in cheese, pepper and salt. Fold in Rice Krispies and mix thoroughly. Roll into rolls and refrigerate. Slice medium thickness and bake at 350° for 15 minutes. Sticks can be frozen and baked as needed.

Katie Binkley

COFFEE LOVERS' FREEZE

¾ c. sugar
1 ½ c. milk
1 ½ c. cold coffee
1 tsp. vanilla
2 c. whipping cream

In heavy saucepan, combine sugar and milk; bring to a boil, stirring until sugar is dissolved. Remove from heat; let stand until cool. Combine milk mixture, coffee, vanilla and 1 cup whipping cream; mix well. Pour mixture into loaf pan and freeze until slush consistency, about 1 to 2 hours. Beat remaining whipping cream until stiff peaks form; do not overbeat. Just before serving, stir slush mixture; spoon into dessert dishes, filling ⅔ full. Top with whipped cream. Makes 12 (½ cup) servings.

Missy Smith

SWEETENED CONDENSED MILK

1 c. instant nonfat dry milk
⅔ c. sugar
½ c. boiling water
3 Tbsp. melted margarine

Combine all ingredients in blender; process until smooth. Makes 1 ¼ cups or the equivalent of 1 can.

David Crosby

PARTY PUNCH

1 (46 oz.) can pineapple juice
1 (6 oz.) can frozen orange juice
½ c. powdered sugar
¼ c. fresh lemon juice
1 large bottle ginger ale

Have all juices chilled. Combine pineapple and orange juices; melt powdered sugar in lemon juice and add. Add ginger ale just before serving. Makes 2 ½ quarts.

Lexi Freese

PARTY MIX

1 box Corn Chex
1 box Rice Chex
1 box Cheerios
1 box pretzels
1 can shoestring potatoes
nuts
2 c. salad oil
1 Tbsp. brown sugar
2 Tbsp. Worcestershire sauce
1 Tbsp. garlic salt

Combine first 6 ingredients in large roasting pan. Combine oil, brown sugar, Worcestershire and garlic salt. Pour over first 6 ingredients and toss to coat. Bake in 250° oven for 1 ½ hours, stirring frequently.

Lyndsay Peyton

WEDDING PUNCH

2 ½ c. pineapple juice, chilled
1 pt. lime, lemon or raspberry sherbet
1 pt. vanilla ice cream
1 (12 oz.) bottle ginger ale or Seven-Up

Combine pineapple juice, sherbet and ½ of ice cream. Beat until smooth. Add Seven-Up or ginger ale. Spoon remaining ice cream into punch. Serve immediately. Yields 14 (½ cup) servings.

Sara McWilliams

SPANISH POTATO OMELET

6 small potatoes
3 medium onions
6 to 8 oz. smoked ham
oil
12 eggs
salt and pepper to taste

Slice potatoes, onions and ham with thinnest slicing disk of food processor. (If you don't have food processor, slice as thinly as possible by hand.) Saute potatoes and onions in oil until soft, but not brown. Butter an 11 ¾ x 7 ½-inch glass baking dish. Layer potatoes, onions and ham in dish. Scramble eggs with salt and pepper to taste and pour over all. Bake at 325° for 20 to 25 minutes, or until eggs are set. Cut into squares. Serves 6.

Ryan Frisinger

CORN DOGS

1 c. cornmeal
1 c. flour
2 Tbsp. sugar
2 tsp. baking powder
½ tsp. salt
1 egg, slightly beaten
1 c. milk
2 Tbsp. melted shortening
1 lb. wieners

Mix cornmeal with flour, sugar, baking powder and salt. Add egg and milk; blend in melted shortening. Mix well. Dip wieners in batter. Fry in deep fat.

Brad Grimes

CHEESE STICKS

1 c. sifted all-purpose flour
1 ½ tsp. baking powder
½ tsp. salt
2 Tbsp. butter or margarine
½ c. shredded sharp Cheddar cheese
⅓ c. cold water

Sift flour, baking powder and salt into medium bowl. Cut in butter or margarine with pastry blender until mixture is crumbly. Add cheese. Toss until well blended. Sprinkle water over mixture and mix lightly with fork until pastry holds together and leaves the side of the bowl clean. Roll on a floured surface into a 12 x 10-inch rectangle. Cut in half lengthwise; then cut each half crosswise into ½-inch strips. Lift strips one at a time, twist and place 1 inch apart on ungreased cookie sheet. Bake at 425° for 10 minutes or until lightly golden. Cool before serving. Makes 4 dozen.

Katie Binkley

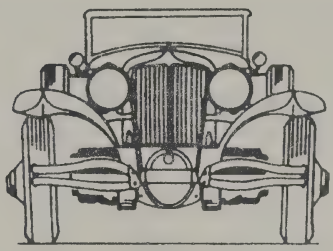
ICE CREAM SANDWICHES

1 egg
½ c. shortening
¼ c. butter, softened
1 tsp. vanilla
1 pkg. devil's food cake mix
ice cream (any flavor)

Preheat oven to 375°. Beat egg, shortening, butter, vanilla and ½ of the cake mix until smooth. Then stir in remaining cake mix until smooth. Roll dough out and cut into any desired shape or square. Bake 8 to 10 minutes. Poke fork holes in when fresh out of oven. Put ice cream between two cookies and freeze.

Amanda Smith

THE AUBURN HOUSE



RESTAURANT and CATERING

The Auburn House was established in 1983 by the Costa family. It originated at 8th and Jackson Streets, and in April of 1996, moved to its larger location at 7th and Jackson Streets. The Auburn House was the Costa's first family-style restaurant. Not knowing the fast-food way of doing things, they made everything home-cooked and hand-cut with hard work and care.

The Costa family still runs the restaurant the way it first began: by scratch and with home-style cooking. The addition of our catering service in 1985 has brought food to many of our factories, churches, schools, and homes. We are also one of the four authorized caterers for the Auburn Cord Duesenberg Museum.

The addition of a small banquet room in 1996 has filled a nitch that our community has needed for its organizations. If we can help you with any of your food needs, please give us a call. After 13 years of successful business, we would like to thank all of our customers for your patronage.

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LEADERSHIP IN A NUTSHELL

1

Hire for attitude, train for skill!

2

Learners will be winners!

3

Embrace change proactively!

4

Focus on what you can affect.
Don't worry about the rest.

5

Stress long term relationships!

6

Keep meetings simple, brief and celebrated!

7

Lean, tight management leads to success.
Stick with basic Biblical values!

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Derald D. Kruse
Shannon E. Kruse
General Practice
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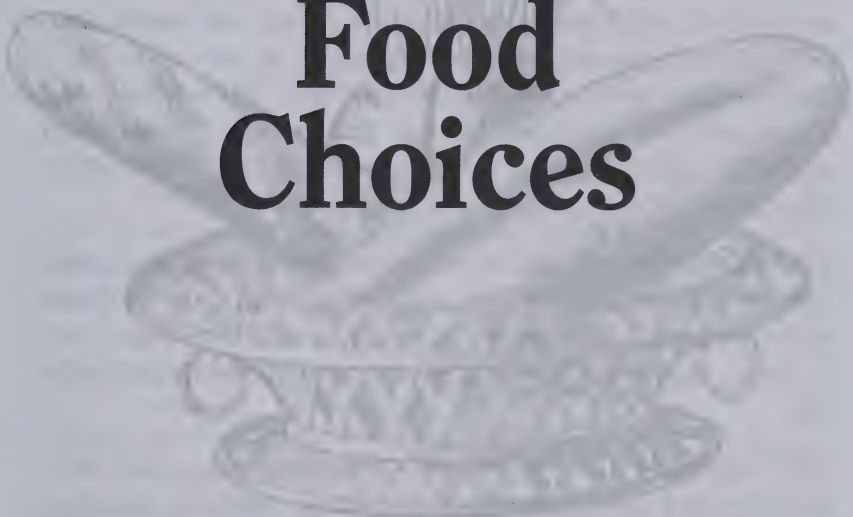
Making The Right Food Choices



A guide to healthy cooking and eating

People are more concerned than ever about making the right choices when it comes to eating. Once primarily concerned with weight and calories, now consumers want to know more about what they are putting into their bodies. Their concerns include a number of diet related topics such as cholesterol, fat, fiber, sodium, as well as calorie intake.

Fundcraft Publishing has gathered important nutritional information to help consumers eat smart. The following pages include topics such as nutrient content claims, health claims and the new food label and how this information can play a role in your family's diet and overall good health.

The role of fat in your diet

Fat consumption has been linked to heart disease, obesity, some types of cancer and gallbladder disease. Many public and private health authorities now recommend that Americans strive to reduce their intake of dietary fat.

The problem that confronts so many people now is how to translate these recommendations for a reduced-fat diet to their everyday menu. Basically, this means selecting foods which are low in fat or fat free *more often*. Choosing vegetables and fruits, cereals and grain products, fish, lean meats and low-fat dairy products will help reduce your daily intake of fat.

Not all fats are created equal and not all fats are bad. Cholesterol and saturated fats are the hardest on your heart, while monosaturated and polyunsaturated fats are the easiest. Here's how to recognize all four in your diet:

CHOLESTEROL is a fatty substance found in animal foods including meat, poultry, fish, egg yolks, milk, cream, cheese, butter and other dairy products. Foods derived from plants such as fruits, vegetables, grains and nuts contain no cholesterol at all.

SATURATED FATS are primarily contained in animal foods including red meat and whole milk dairy products. Saturated fats can also be found in certain types of oils, notably coconut and palm and palm kernel oils, which are used in commercially baked goods. It's a good idea to cut down on foods high in saturated fats and to make substitutions whenever possible.

MONOSATURATED FATS are not considered harmful to your heart, and new research suggests they may actually reduce your blood cholesterol level and, thus, your risk of cardiovascular disease. This type of fat is found in olive oil, and in certain plant foods including avocados.

POLYUNSATURATED FATS also tend to reduce blood cholesterol levels. It's the kind of fat you find most typically in sunflower, corn, soybean and safflower oils.

Decreasing Your Fat Intake

You can lower your cholesterol level and decrease your risk of heart disease by cutting down on your fat consumption. Here are some ways:

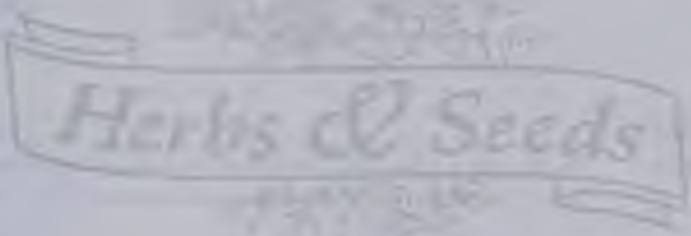
- Avoid fried foods; bake or broil.
- Choose lean meats; cut off the fat before cooking.
- Avoid luncheon meats (hot dogs, bologna).
- Eat sparingly of sausage and bacon.
- Remove skin from poultry (before cooking, if possible).
- Steam vegetables.
- Use half the fat (oil, margarine, butter, lard, shortening, mayonnaise) called for in recipes.
- Use less than 1 teaspoon margarine or butter on bread, hot cereals, vegetables.
- Use low-fat salad dressings; limit other salad dressings to 1 tablespoon.
- Season with herbs, lemon, vinegar, onion, garlic, tomato products.
- Thicken sauces, soups with a mixture of corn starch (or flour) and cold water.
- For snacks, choose fruit, vegetables, whole grain bread/cereals/ crackers.
- Choose low-fat milk products such as buttermilk, 2% fat milk, non-fat dry milk powder and skim milk.
- Use lean pieces of meat instead of fatback as seasoning for beans, peas, greens.

How to Pick What's Good for Your Diet
Formula % of calories from fat:
(Grams of Fat) x 9/(Calories per serving)=
(Percent of calories from fat)

TABLE FOR COOKING VEGETABLES

Vegetable	Ways To Prepare	Cooking	Time
CELERY	Scrub thoroughly. Cut off leaves and trim roots. Slice into desired lengths.	Cook covered in small amount of boiling water or in consommé.	10-15 mins.
CORN	Remove husks and silks from fresh corn. Rinse and cook whole.	Cook covered in small amount of boiling water; or cook uncovered in enough boiling salted water to cover ears.	6-8 mins.
EGGPLANT	Wash; if skin is tough, pare. Cut in 1/2 inch slices.	Dip in beaten egg, then in fine dry bread crumbs. Brown slowly on both sides in hot oil. Season.	Approx. 4 mins.
MUSHROOMS	Wash; cut off tips of stems. Leave whole or slice.	Add to melted margarine in skillet; sprinkle with flour and mix. Cover and cook slowly, turning occasionally.	8-10 mins.
OKRA	Wash pods; cut off stems. Slice or leave whole.	Cook covered in small amount of boiling salted water.	8-15 mins.
PARSNIPS	Wash thoroughly; pare or scrape. Slice lengthwise or crosswise.	Cook covered in small amount of boiling salted water.	15-20 mins.
PEAS, Green	Shell and wash.	Cook covered in small amount of boiling water.	8-15 mins.
SPINACH	Cut off roots and wash several times in lukewarm water, lifting out of water as you wash.	Cook covered without adding water. Reduce heat when steam forms. Turn often while cooking.	3-5 mins.
TOMATOES	Wash ripened tomatoes.	Cook slowly, covered, without adding water.	10-15 mins.
ZUCCHINI	Wash; do not pare. Slice thin.	Season and cook covered in margarine for 5 mins. Uncover and cook till tender, turning slices.	10 mins. Total

A "*QUICK*" Summary Of



DILL Both leaves and seeds of dill are used. Leaves may be used as a garnish or to cook with fish. Leaves or the whole plant may be used to flavor dill pickles.

FENNEL Has a sweet, hot flavor. Both seeds and leaves are used. Seeds may be used as a spice in very small quantity in pies and baked goods. Leaves may be boiled with fish.

MARJORAM May be used both green and dry for flavoring soups and ragouts; and in stuffing for all meats and fish.

TARRAGON Leaves have a hot, pungent taste. Valuable to use in all salads and sauces. Excellent in tartar sauce. Leaves are pickled with gherkins. Used to flavor vinegar.

CURRY POWDER A number of spices combined to proper proportions to give a distinct flavor to such dishes as vegetables, meat, poultry and fish.

CHIVES Leaves are used in many ways. May be used in salads, cream cheese, sandwiches, omelets, soups and fish dishes. Mild flavor of onion.

SAGE Used fresh and dried. May be used in poultry and meat stuffings; in sausage and practically all meat combinations; in cheese and vegetable combinations, as in vegetable loaf, or curry. The flowers are sometimes used in salads.

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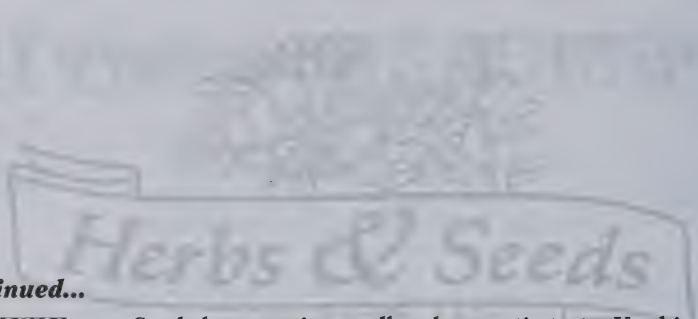


continued...

CARAWAY Seeds have a spicy smell and aromatic taste. Used in baked goods, cakes, breads, soups, cheese and sauerkraut.

PAPRIKA A Hungarian red pepper. Bright red in color. May be used in all meat and vegetable salads, in soups, both cream and stock. As a garnish for potatoes, cream cheese, salads or eggs.

BASIL Aromatic odor, warm, sweet flavor, used whole or ground. Used with lamb, fish and vegetable dishes.

OREGANO Whole or ground, strong aromatic odor, used with tomato sauces, pizza and veal dishes.

BAY LEAF A pungent flavor. Available as whole leaf. Good in vegetable and fish soups, tomato sauces and juice. Remove before serving.

GINGER An aromatic, pungent root, sold fresh, dried or ground. May be used in pickles, preserves, cakes, cookies, puddings, soups, pot roasts.

CHERVIL Aromatic herb of carrot family, like parsley but more delicate. Used fresh or dry in salads, soups, egg and cheese dishes.

SHALLOTS Small type onion producing large clusters of small bulbs. Used like garlic to flavor meats, poultry, sausage, head cheese.

VINEGAR Low percentage natural acid, generally acetic acid. Used as a preservative for all pickling of vegetables and fruit. To give zest or tangy flavor to salad dressings; for meat, fish and vegetable sauces. Different kinds are wine vinegar, white vinegar, cider vinegar, tarragon vinegar.

CALORIE COUNTER

CANDIES, SNACKS AND NUTS

		Calories
Almonds	12 to 15	93
Cashews	6 to 8	88
Chocolate Bar (nut)	2 ounce bar	340
Coconut (Shredded)	1 cup	344
English Toffee	1 piece	25
Fudge	1 ounce	115
Mints	5 very small	50
Peanuts (salted)	1 ounce	190
Peanuts (roasted)	1 cup	800
Pecans	6	104
Popcorn (plain)	1 cup	54
Potato Chips	10 medium chips	115
Pretzels	10 small sticks	35
Walnuts	8 to 10	100

DAIRY PRODUCTS

American Cheese	1 cube, 1⅛ inch	100
Butter or Oleomargarine	1 level Tbsp.	100
Cheese (blue, cheddar, cream, Swiss)	1 ounce	105
Cottage Cheese (uncreamed)	1 ounce	25
Cream, light	1 Tbsp.	30
Cream, whipped	1 Tbsp.	25
Egg White	1	15
Egg Yolk	1	61
Eggs (boiled or poached)	2	160
Eggs (scrambled)	2	220
Egg (fried)	1 medium	110
Yogurt (flavored)	4 ounces	60

DESSERTS

Cakes:		
Angel Food Cake	2" piece	110
Cheesecake	2" piece	200
Chocolate Cake, iced	2" piece	445
Fruit Cake	2" piece	115
Pound Cake	1 ounce piece	140
Sponge Cake	2" piece	120
Shortcake with fruit	1 avg. slice	300
Cupcake, iced	1	185
Cupcake, plain	1	145
Pudding:		
Bread Pudding	½ cup	150
Flavored Puddings	½ cup	140
Pies:		
Apple	1 piece	331
Blueberry	1 piece	290
Cherry	1 piece	355
Custard	1 piece	280
Lemon Meringue	1 piece	305
Peach	1 piece	280

CALORIE COUNTER

DESSERTS (Cont.)

		Calories
Pumpkin	*1 piece*	*265*
Rhubarb	*1 piece*	*265*
Ice Cream:		
Chocolate Ice Cream	*½ cup*	*200*
Vanilla Ice Cream	*½ cup*	*150*
Miscellaneous:		
Chocolate Eclair, custard	*1 small*	*250*
Cookies, assorted	*1, 3-inch dia.*	*120*
Cream Puff	*1*	*296*
Jello, all flavors	*½ cup*	*78*

BEVERAGES AND JUICES

Chocolate Malted	*8 ounces*	*450*
Cocoa (all milk)	*8 ounces*	*235*
Cocoa (milk & water)	*8 ounces*	*140*
Coffee (black/unsweetened)		*0*

BREADS AND FLOUR FOODS

Baking Powder Biscuits	*1 large or 2 small*	*129*
Bran Muffin	*1 medium.*	*106*
Cornbread	*1 small square*	*130*
Dumplings	*1 medium*	*70*
Enriched White Bread	*1 slice.*	*60*
French Bread	*1 small slice.*	*54*
French Toast	*1 slice*	*135*
Macaroni and Cheese	*1 cup*	*475*
Melba Toast	*1 slice*	*25*
Noodles cooked	*1 cup*	*200*
Pancakes (wheat)	*1, 4-inch*	*60*
Raisin Bread	*1 slice*	*80*
Rye Bread	*1 slice*	*71*
Saltines	*1*	*17*
Soda Crackers	*1*	*23*
Waffles	*1*	*216*
Whole Wheat Bread	*1 slice*	*55*

BREAKFAST CEREALS

Corn Flakes	*1 cup*	*96*
Cream of Wheat	*1 cup*	*120*
Oatmeal	*1 cup*	*148*
Rice Flakes	*1 cup*	*105*
Shredded Wheat	*1 biscuit*	*100*
Sugar Krisps	*¾ cup*	*110*

FISH AND FOWL

Bass	*4 ounces*	*105*
Brook Trout	*4 ounces*	*130*
Crabmeat (canned)	*3 ounces*	*85*
Fish Sticks	*5 sticks or 4 oz.*	*200*
Haddock (baked)	*1 fillet*	*158*
Haddock (broiled)	*4 ounces (steak)*	*207*

CALORIE COUNTER

FRUITS

Apple (raw)	*1 small*	*70*
Banana	*1 medium*	*85*
Blueberries (frozen/unsweetened)	*½ cup*	*45*
Cantaloupe Melon	*½ melon large*	*60*
Cherries, fresh/whole	*½ cup*	*40*
Cranberries (sauce)	*1 cup*	*54*
Grapes	*1 cup*	*65*
Dates	*3 or 4*	*95*
Grapefruit (unsweetened)	*½*	*55*
Orange	*1 medium*	*70*
Peach (fresh)	*1*	*35*
Plums	*2*	*50*
Tangerine (fresh)	*1*	*40*
Watermelon	*1" slice*	*60*

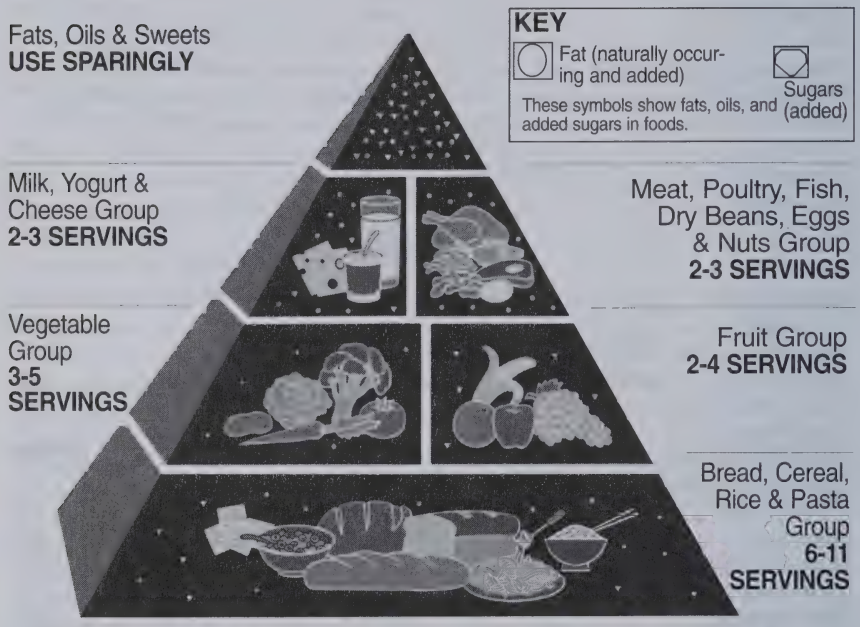
MEATS

Bacon (crisp)	*2 slices*	*95*
Frankfurter	*1*	*155*
Hamburger (avg. fat/broiled)	*3 ounces*	*245*
Hamburger (lean/broiled)	*3 ounces*	*185*
Ham (broiled/lean)	*3 ounces*	*200*
Ham (baked)	*1 slice*	*100*
Lamb Leg Roast	*3 ounces*	*235*
Lamb Chop (rib)	*3 ounces*	*300*
Liver (fried)	*3 ½ ounces*	*210*
Meat Loaf	*1 slice*	*100*
Pork Chop (med.)	*3 ounces*	*340*
Pork Roast	*3 ounces*	*310*
Pork Sausage	*3 ounces*	*405*
Roasts (Beef)		
Loin Roast	*3 ½ ounces*	*340*
Pot Roast (round)	*3 ½ ounces*	*200*
Rib Roast	*3 ½ ounces*	*260*
Rump Roast	*3 ½ ounces*	*340*
Spareribs	*1 piece, 3 ribs*	*123*
Swiss Steak	*3 ½ ounces*	*300*
Veal Chop (med.)	*3 ounces*	*185*
Veal Roast	*3 ounces*	*230*

SALADS AND DRESSINGS

Apple and carrot (no dressing)	*½ cup*	*100*
Chef Salad/reg. oil	*1 Tbsp.*	*160*
Chef Salad/mayonnaise	*1 Tbsp.*	*125*
Chef Salad/ French, Roquefort	*1 Tbsp.*	*105*
Cole Slaw (no dressing)	*½ cup*	*102*
Fruit Gelatin	*1 square*	*139*
Potato Salad (no dressing)	*½ cup*	*184*
Waldorf (no dressing)	*½ cup*	*140*
Boiled Dressing	*1 Tbsp.*	*28*
French Dressing	*1 Tbsp.*	*60*
Mayonnaise	*1 Tbsp.*	*110*

Food Guide Pyramid
A Guide to Daily Food Choices



How to Use The Daily Food Guide

What counts as one serving?

Breads, Cereals, Rice and Pasta
1 slice of bread
1/2 cup of cooked rice or pasta
1/2 cup of cooked cereal
1 ounce of ready to eat cereal

Vegetables
1/2 cup of chopped raw or cooked vegetables
1 cup of leafy raw vegetables

Fruits
1 piece of fruit or melon wedge

Milk, Yogurt and Cheese
1 cup of milk or yogurt
1/2 to 1 ounce of cheese

Meat, Poultry, Fish, Dry Beans, Eggs and Nuts
2-1/2 to 3 ounces of cooked lean meat, poultry or fish
Count 1/2 cup of cooked beans, or 1 egg, or 2 tablespoons of peanut butter as 1 ounce of lean meat (about 1/3 serving)

Fats, Oils and Sweets
LIMIT CALORIES FROM THESE especially if you need to lose weight.

The amount you eat may be more than one serving. For example, a dinner portion of spaghetti would count as two or three servings of pasta.

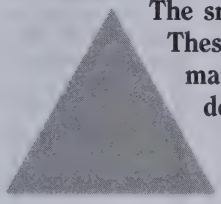
How many servings do you need each day?

Calorie Level*	about 1,600	about 2,200	about 2,800
Bread Group	6	9	11
Vegetable Group	3	4	5
Fruit Group	2	3	4
Milk Group	**2 - 3	**2 - 3	**2 - 3
Meat Group	2, for a total of 5 ounces	2, for a total of 6 ounces	3, for a total of 7 ounces

* These are calorie levels if you choose low-fat, lean foods from the 5 major food groups and use foods from the fats, oils, and sweets group sparingly.

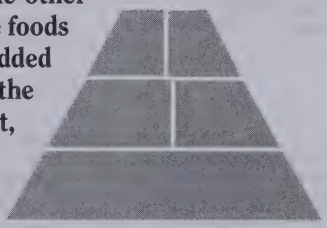
** Women who are pregnant or breastfeeding, teenagers, and young adults to age 24 need 3 servings.

A Closer Look at Fat and Added Sugars



The small tip of the pyramid shows fats, oils, and sweets. These are foods such as salad dressings, cream, butter, margarine, sugars, soft drinks, candies and sweet desserts. These foods provide calories, but few vitamins and minerals. Most people should go easy on foods from this group.

Some fat or sugar symbols are shown in the other food groups. That's to remind you that some foods in these groups can also be high in fat and added sugars, such as cheese or ice cream from the milk group. When choosing foods for a diet, consider the fat and added sugars in your choices from all the food groups, not just fats, oils and sweets from the Pyramid tip.



Nutrition Facts: Helping Consumers Eat Smart

Shopping and planning has never been easy. And now, with so many people concerned about the nutrient contents of foods, the choices are even tougher to make.

But now, new government regulations require food manufacturers and processors to provide dietary information on their food products. There is information on saturated fat, dietary cholesterol, fiber and other nutrients...items that relate to today's health concerns about heart disease, cancer and other diseases linked, at least in part, to diet.

One of the recent changes involves new requirements for food labels. The *new food label* will have a new name. Now it will be called Nutrition Facts. That title will signal to consumers that the product is correctly labeled according to the new Food and Drug Administration guidelines.

New heading signals a new label.

More consistent serving sizes, in both household and metric measures, replace those that used to be set by manufacturers.

Nutrients required on nutrition panel are those most important to the health of today's consumers, most of whom need to worry about getting too much of certain items (fat for example), rather than too few vitamins or minerals, as in the past.

Conversion guide helps consumers learn caloric value of the energy-producing nutrients

Nutrition Facts

Serving Size 1 cup (228g)
Servings Per Container 2

Amount Per Serving
Calories 250 **Calories from Fat** 110

	% Daily Value
Total Fat 12g	**18%**
Saturated Fat 3 g	**15%**
Cholesterol 30 mg	**10%**
Sodium 470 mg	**20%**
Total Carbohydrate 31g	**10%**
Dietary Fiber 0g	**0%**
Sugars 5g	
Protein 5g	

Vitamin A 4% • **Vitamin C** 2%
Calcium 20% • **Iron** 4%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate • Protein

New mandatory component helps consumers meet dietary guidelines recommending no more than 30% of calories from fat.

% Daily Value shows how a food fits into the overall daily diet.

Reference values help consumers learn good diet basics. They can be adjusted, depending on a person's calorie needs.

The New Food Label - What to Look For

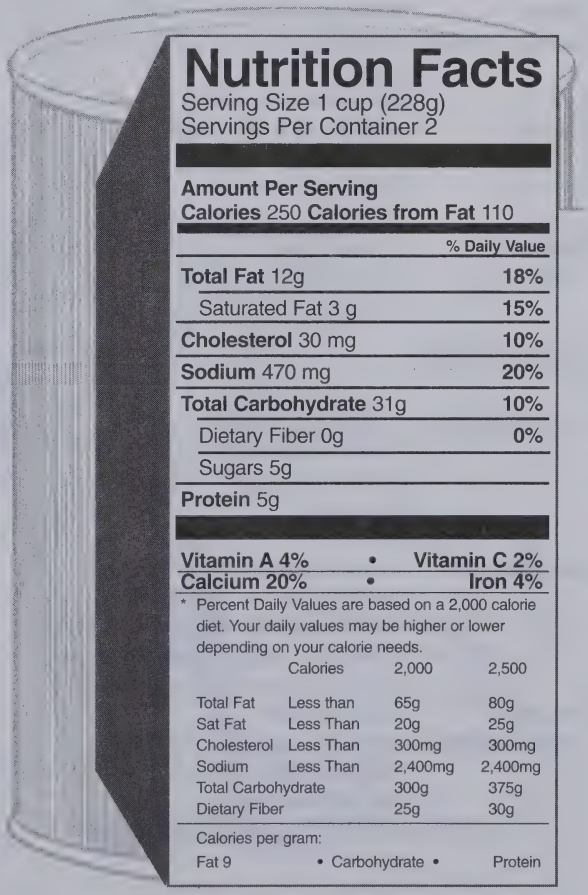
The new food label can serve as an important guide to better nutrition, but only if you use it.

What should you look for?

First of all, nutrient content claims, such as "low calorie," may appear on the front label. These claims will signal - truthfully - if a food is high in a nutrient that most of us need to consume less of. This may be good if you're trying to reduce your intake of calories, fat or cholesterol...or if you're trying to eat more fiber or potassium.

Likewise, health claims on some labels will point out a food's nutritional qualities that help reduce the risk of certain long-term diseases, such as heart disease or cancer.

The "Nutrition Facts" will give more in-depth information to help you choose foods that fit in with a more healthful diet. Now it's easier than ever to eat healthy - just read the label.



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Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate • Protein

Getting Specific

Here are examples of the meanings of some descriptive words used in food labeling.

SUGAR

Sugar Free	Less than 0.5 grams per serving.	No added sugar Without added sugar No sugar added	Processing does not increase content above the amount found naturally.
Reduced Sugar	At least 25% less sugar per serving than reference food.		

CALORIES

Calorie Free	Fewer than 5 calories per serving.	
Low Calorie	40 calories or less per serving... or if the serving is 30 grams or less... per 50 grams of the food.	
Reduced Calorie	At least 25% fewer calories per serving than reference food.	Fewer Calories

CHOLESTEROL

Cholesterol Free	Less than 2 milligrams (mg) of cholesterol and 2 g of saturated fat per serving.
Low Cholesterol	20 mg or less cholesterol and 2 g or less of saturated fat per serving or per 50 g of food than reference food.
Reduced or Less Cholesterol	At least 25% less cholesterol and 2 g or less saturated fat per serving than reference food.

FAT	
Fat Free	Less than 0.5 g of fat per serving.
Saturated Fat Free	Less than 0.5 g per serving and the level of saturated fatty acids does not exceed 1% of total fat.
Low Fat	3 g less per serving...or per 50 g of the food if serving is 30 g or less, or less than 2 tablespoons.
Low Saturated Fat	1 g or less per serving and not more than 15% of calories from saturated fatty acids.
Reduced Fat Less Fat	At least 25% less per serving than reference food.
Reduced or Less Saturated Fat	At least 25% less per serving than reference food.
SODIUM	
Sodium Free	Less than 5 mg per serving.
Low Sodium	140 mg or less per serving or per 50 g of food.
Very Low Sodium	35 mg or less.
Reduced or Less Sodium	At least 25% less per serving than reference food.
FIBER	
High Fiber	5 g or more per serving. Foods making this claim must meet the definition for low fat or the level of fat must appear next to the high fiber claim.
Good Source of Fiber	2.5 g to 4.9 g of fiber per serving.
More or Added Fiber	At least 25% more fiber than reference food.

Appetizers, Relishes & Pickles

Soups, Salads & Sauces

Meats & Main Dishes

Vegetables

Breads, Rolls & Pastries

Cakes, Cookies & Desserts

Beverages, Microwave & Misc.

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